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HOTEL POLICIES & PROCEDURES

FOOD AND BEVERAGE SERVICE
The Hotel is licensed to serve food and beverages; no food or beverages may be brought into the Hotel by Group for service at this meeting. The Broadmoor’s staff has been trained to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. As required by law, The Broadmoor will not serve alcoholic beverages to minors. Colorado law is precise regarding distribution of alcoholic beverages and all purchases must be made through the Hotel including gifts you may plan to distribute.

GUARANTEES
Food and Beverage guarantees are required (3) days prior to your event by 12:00 Noon. Saturday, Sunday, and Monday guarantees are due on Wednesday. The Broadmoor will be prepared to serve the guarantee number plus 5% for guarantees of 299 or less and 3% over 300. Group will be billed for the guarantee number or the actual number of attendees, whichever is greater.

In order for us to plan the perfect event for you, menu details are due three weeks prior to the group’s arrival.

DIETARY REQUESTS
- Special Dietary Needs are requested (3) days prior to the event with the Food and Beverage guarantees.
- Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price.
Breakfast $25 • Lunch $30 • Dinner $55

DURATION OF MEALS
Our Buffets and Food stations are all priced as per the below meal duration:
- Breakfast Buffet Stations – 1 ½ hours
- Lunch Buffet Stations – 1 ½ hours
- Dinner Buffet Stations – 2 hours
- Coffee Breaks – 30 minutes
- Strolling Dinners – 2 hours

Should you require additional time for your food presentation this can be arranged. There is a $5/person per half-hour surcharge to extend these Buffets.

QUOTED PRICES
All food and beverage is subject to a 24% taxable service charge and F & B Tax: 8.20% + 2.95% PIF. Prices are subject to change.

OUTDOOR EVENTS
The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function.

All outdoor events in the late afternoon or evening will require a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day.

Music at outdoor locations must conclude by 10:00PM.

DÉCOR AND ENTERTAINMENT
The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. Decorations or displays which are brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows or ceilings.

Broadmoor Hotel Security is required for ALL Exhibit and Display shows at $65/hour, to include move-in and move-out phases of all shows.

SIGNAGE AND LITERATURE
No signage of any kind is permitted in the lobby and public areas of the hotel.

Signage is to be displayed outside meeting rooms only. Any printed forms or literature pertaining to the hotel or the use of The Broadmoor logo must have prior approval from the hotel.
ATTENDED BREAKFAST STATIONS

COLORADO CONTINENTAL
Bottled Orange, Apple and Cranberry Juices
Individual Seasonal Fruit Cups
Assorted Fresh Berries: Additional $6 PER PERSON
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Breakfast Bakery Selection:
  Quick Breads, Muffins, Bagels
Individually Packaged Plain Cream Cheese
Honey, Butter & Preserves
Regular & Decaffeinated Coffee
$40 PER PERSON

BREAKFAST BOXES
Bottled Fruit Juice, Wrapped Breakfast Muffin,
Greek Yogurt, Granola, Seasonal Fresh Fruit
$32 PER PERSON

WARM SANDWICHES
Individually wrapped
Whole Egg Breakfast Burrito, Chorizo, Black Beans
Hash Browns and Cheese
Whole Egg Breakfast Burrito
Sausage, Hash Browns, and Cheese
Croissant Sandwich
Fried Egg, Cheddar, and Smoked Ham
Vegan Tofu Scramble with Spinach, Mushrooms,
  Roasted Tomatoes, Guacamole, Whole Wheat Tortilla
$12 PER SANDWICH

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Herbal Teas
$102 PER GALLON
Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
$5.50 EACH
POWERADE or Monster Energy Drinks
$6.50 EACH
Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH

HOUSE-MADE FRUIT-INFUSED WATERS
for HEALTHY HYDRATION
Select up to 3 Fruits for each Infused Water
Some of our Favorite Combinations:
Orange Lime
Strawberry Cucumber       Raspberry Lemon Mint
Cucumber Lemon Mint       Strawberry Pineapple
Orange Blueberry          Grape Orange
$39 PER GALLON

JEFF & SHERYL Audio Visual
Hosting a breakfast meeting session adds
variety to your program and allows more
time to enjoy all the activities The Broadmoor
has to offer. Our partner, J&S Audio Visual,
provides the highest level of service, state-
of-the-art technology and a creative vision
that will help to ensure that your event is
engaging and prolific.

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
DAILY ATTENDED BREAKFAST STATIONS | $65 PER PERSON

Included in all breakfast buffet stations: orange, apple, cranberry juices, freshly brewed regular & decaffeinated coffee and herbal teas • $5 per person surcharge for each menu item change
A $10 per person surcharge will be added when the guarantee is less than 20 guests.

MONDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Denver Omelets, Ham, Peppers, Onions, Mushrooms, and Sharp Cheddar Cheese GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Chicken Apple Sausage GF/DF
Classic Buttermilk Pancakes, Pure Maple Syrup

TUESDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Frittata, Sausage, Sharp Cheddar Cheese Scallions GF
Herb Roasted Country Style Potatoes Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Pork Sausage Links, Fresh Sage GF/DF
Thick Cut Brioche French Toast with Apple Butter & Maple Syrup

WEDNESDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Individual Quiche Lorraine, Ham, Gruyere Cheese Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Turkey Maple Sausage GF/DF
Cheese Blintzes with Strawberry Sauce

THURSDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Denver Omelets, Ham, Peppers, Onions, Mushrooms, and Sharp Cheddar Cheese GF
Herb Roasted Country Style Potatoes Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Chicken Apple Sausage GF/DF
Classic Buttermilk Pancakes, Pure Maple Syrup
DAILY ATTENDED BREAKFAST STATIONS | $65 PER PERSON

Included in all breakfast buffet stations: orange, apple, cranberry juices, freshly brewed regular & decaffeinated coffee and herbal teas • $5 per person surcharge for each menu item change
A $10 per person surcharge will be added if the guarantee is less than 20 guests.

FRIDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Fritatta, Sausage, Sharp Cheddar Cheese Scallions GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Pork Sausage Links, Fresh Sage GF/DF
Thick Cut Brioche French Toast with Apple Butter & Maple Syrup

SATURDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Individual Quiche Lorraine, Ham, Gruyere Cheese
Herb Roasted Country Style Potatoes
Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Turkey Maple Sausage GF/DF
Cheese Blintzes with Strawberry Sauce

SUNDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Egg White Fritatta, Spinach, Mushrooms, Tomatoes & Onions GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Smoked Black Forest Canadian Bacon GF/DF
Belgian Waffles with Caramel Syrup & Maple Syrup

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Herbal Teas
$102 PER GALLON
Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
$5.50 EACH
Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH

BREAKFAST ALTERNATIVES

Plated Breakfasts
Plated breakfasts are available each day, featuring the Farm Fresh Eggs of the Day, Smoked Applewood Bacon, Pork Sausage Links, Breakfast Potatoes, Fresh Fruit, Bakery Selection, Orange Juice, Coffee & Tea.
$44 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service change of 24%, applicable Sales Tax/PIT.
ADDITIONAL BREAKFAST ENHANCEMENTS

Enhance your Continental or Breakfast Buffet with the following a la carte items and stations. Items are sold as enhancements only and are not to be sold individually.

NATURAL EPICUREAN CEREALS & GRAINS

- House Made Granola CN
- Berries, Eagles Nest Ranch Wildflower Honey and Greek Yogurt
- Açaí Bowls with Greek Yogurt, Almond Milk, Bananas and Whole Berries, Toasted Seeds CN/GF
- Bircher Muesli, Rolled Oats, Apples, Bananas, Nuts
- Berries, Raisins CN
- Steel-Cut Oatmeal with Brown Sugar & Raisins GF

$8 PER ITEM, PER PERSON

BROADMOOR FARMS SMOOTHIES & JUICES

- Dragon Fruit Smoothie with Banana and Almond Milk DF/GF/CN
- Bananas, Apple & Brown Sugar Smoothie with Almond Milk DF/GF/CN
- Green Power Smoothie with Banana, Kale, Spinach, Mango and Coconut Water DF/GF
- Mind & Body Cold Pressed Juice, Organic Carrot, Beet
- Apple & Ginger DF/GF
- Antioxidant Infusion, Pomegranate, Blueberry & Japanese Green Tea DF/GF
- Tropical Energy Booster, Papaya, Pineapple, Watermelon
- Lime, Mint & Coconut Water DF/GF

$11 PER ITEM, PER PERSON

MADE TO ORDER FARM FRESH OMELETS GF

- Whole Eggs, Egg Beaters & Egg Whites
- Smoked Applewood Bacon, Pork Sausage Links
- Smoked Black Forest Canadian Bacon
- Brown Butter Caramelized Onions, Mushrooms
- Roasted Red Peppers, Fresh Bell Peppers
- Pueblo Green Chiles, Tomatoes Spinach
- Sharp Cheddar Cheese, Pepper Jack Cheese

$22 PER PERSON/CHEF INCLUDED IN PRICE

DISTINCTLY COLORADO

- Prime Rib Hash Poached Egg, Yukon & Sweet Potatoes
- Brown Butter Caramelized Onions, Hollandaise GF
- Pan Roasted Rocky Mountain Red Trout
- Jumbo Asparagus, Oven Roasted Tomatoes, Béarnaise GF
- Smothered Green Chile Burrito, Braised Eagles Nest Ranch Wagyu Beef, Scrambled Egg, Pueblo Green Chile, Cheddar Golden Hash Browns

$18 PER ITEM, PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
# Daily Break Time

Breaks have a minimum of 10 people with service time of up to 45 minutes. Bakery items may be individually wrapped upon request.

### Monday Mid-Morning Break
- Assorted Packaged Snacks
- Dried Fruit
- Candied Nut Mix
- Walnut Blondies
- Fresh Whole Fruit

$17 Per Person

### Monday Afternoon Break
- Assorted Packaged Snacks
- Parmesan Truffle Potato Chips
- Chocolate Covered Pretzels
- Lemon Meringue Tarts
- S’mores Brownies

$17 Per Person

### Tuesday Mid-Morning Break
- Assorted Packaged Snacks
- Mountain Mix (Cashews, Peanuts, Raisins and M&Ms)
- Patsy’s Parched Corn Nuts
- Emerald Valley Ranch Cinnamon Rolls
- Fresh Whole Fruit

$17 Per Person

### Tuesday Afternoon Break
- Assorted Packaged Snacks
- Royal George Mix (Honey Mustard Pretzels/sticks, BBQ Corn Sticks)
- Green Chili Potato Chips
- Assorted Cookies
- Magic Coconut Squares CN

$17 Per Person

### Wednesday Mid-Morning Break
- Assorted Packaged Snacks
- Dried Fruit & Nut Mix
- Luna Bars
- Bourbon Pound Cake with Vanilla Icing
- Fresh Whole Fruit

$17 Per Person

### Wednesday Afternoon Break
- Assorted Packaged Snacks
- Back Country Mix (Wasabi Peas, Chili Crackers, Cajun Sticks, Sesame Sticks, Jumbo Cashews)
- Sea Salt Potato Chips
- Lemon Blueberry Pound Cake
- Chocolate Pecan Fudge Brownies CN

$17 Per Person

### Beverages
- Freshly Brewed Regular Coffee
- Decaffeinated Coffee, Selection of Teas

$102 Per Gallon

- Fruit Punch, Lemonade or Iced Tea

$65 Per Gallon

- Hot Chocolate, Hot Apple Cider

$74 Per Gallon

- Soft Drinks, Bottled Water
- Sparkling or Non-Sparkling Bottle Mineral Water

$5.50 Each

- POWERADE or Monster Energy Drinks

$6.50 Each

- Kombuchas, Naked Bottled Juices & Smoothies

$7.50 Each

---

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
BREAKS

A LA CARTE

FROM THE BAKERY
Mini Carrot Cupcakes
Mini Lemon Poppyseed Cupcakes
Mini Red Velvet Cupcakes
Mini Triple Chocolate Cupcakes
Milk Chocolate Pot de Crème with Passion Fruit GF
Mini Caramel and Chocolate Tarts
Colorado Trail Mix Cookies CN
Oatmeal and Cranberry Cookies
Sugar Cookies
Peanut Butter Cookies CN
Assorted Freshly Baked Fruit Danish & Muffins
Fresh Butter & Chocolate Croissants
Emerald Valley Ranch Cinnamon Rolls
Walnut Blondies CN
Chocolate Pecan Fudge Brownies CN
Chocolate & Almond Cake CN
Magic Coconut Squares CN
Lemon Squares
S’mores Brownies
Lemon & Thyme Pound Cake
Bourbon Vanilla Pound Cake
Chocolate Dipped Strawberries GF
Whole Donuts
Plain Donuts Topped with Chocolate Cinnamon Sugar and Vanilla Icing
House Made Granola Bars GF/VEGAN
A soft and chewy oat based granola bar sweetened with Agave and studded with dried cranberries, sesame seeds, and toasted pumpkin seeds.
House Made Energy Bars GF/CN
A dense, rich and moist oatmeal based bar fortified with peanut butter and studded with dried fruits and nuts.

HEALTHY SNACKS
Garden Crudités Cups GF
Chickpea Hummus
$54 PER DOZEN

Super Food Salad Cups
Kale & Quinoa, Toasted Almonds
Goji and Blueberry Dressing
$65 PER DOZEN

Açaí Bowls with Greek Yogurt CN/GF
Almond Milk, Bananas and Whole Berries, Toasted Seeds
$70 PER DOZEN

Chips & Salsa GF/DF
Denver Made, Raquelitas White Corn, Red Chile
Spinach and Black Bean Tortilla Chips with Roasted Tomato Roasted Tomatillo and Pueblo Green Chile Salsa Verde
Pico de Gallo, Guacamole
$12 PER PERSON

Chips & Dip GF
House Made Sweet Potato and Yukon Gold Chips with Caramelized Onion Dip
$12 PER PERSON

BROADMOOR FARMS CRUDITÉS GF
Our farm fresh selection of garden vegetables served with an array of house made dips including chickpea hummus, avocado green goddess dip and buttermilk herb dip. Served with Raquelitas Tortilla Chips & Veggie Chips
$22 PER PERSON

$65 PER DOZEN
Minimum of one dozen per variety

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/P&F.
BREAKS

A LA CARTE - Charges based on the amount ordered

SNACKS
Mixed Nuts
$32 PER POUND/$7 PER BAG
Mixed Nuts
$32 PER POUND/$7 PER BAG
Candied Mixed Nuts
$32 PER POUND/$7 PER BAG
Zesty Bar Mix
$32 PER POUND/$7 PER BAG
Dried Fruit and Nut Mix
$32 PER POUND/$7 PER BAG
Pretzels
$12 PER POUND
Fruit Kabobs
$6.50 PER DOZEN
Super Food Snack Mix CN/GF
Raisins, Dried Cranberries, Goji Berries
Mulberries, Almonds, Pumpkin Seeds
$8 EACH
Kind Bars, Cliff Bars, Luna Bars
$4 EACH
Pretzels & Chips
Single Serving Bags
$4 EACH
Whole Fresh Fruit
$3.50 PER ITEM
Colorado Gourmet Popcorn Single Serving Bags
Cheddar, Caramel, Chocolate, Butter
$9 EACH

CANDY SHOPPE
Gummy Bears
$18 PER POUND
M&Ms
$16 PER POUND
Reece’s Pieces
$16 PER POUND
Chocolove Chocolate Bars from Boulder, CO
$6 EACH
Yogurt Covered Pretzels
$24 PER POUND
Chocolate Covered Pretzels
$7 PER INDIVIDUAL BAG

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Teas
$102 PER GALLON
Hot Chocolate, Hot Apple Cider
$74 PER GALLON
Fruit Punch, Lemonade or Iced Tea
$65 PER GALLON
Orange, Grapefruit, Cranberry, Pineapple or Apple Juice
$72 PER GALLON
Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH
Soft Drinks, Bottled Water, Sparkling or Non Sparkling Bottled Mineral Water
$5.50 EACH
POWERADE or Monster Energy Drinks
$6 EACH

HOUSE MADE FRUIT INFUSED WATERS
Lemon, Orange, Cucumber, Mint, Pineapple, Berry
Kiwi, Strawberry, Melon
$39 PER GALLON
SELECT UP TO 3 FRUITS FOR EACH INFUSED WATER
Some of Our Favorite Combinations!
Orange Lime
Strawberry Cucumber
Cucumber Lemon Mint
Raspberry Lemon Mint
Orange Blueberry
Strawberry Pineapple
Grape Orange

 GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
THEMED BREAKS

Themed breaks are priced per person for up to 45 minutes of continuous consumption.

THE COOKIE CUPBOARD
Chocolate Chip, Double Chocolate Chip Cookies **CN**
Colorado Trail Mix Cookies **CN**, Oatmeal & Cranberry Cookies
Sugar Cookies, Peanut Butter Cookies **CN**
Individual Chilled Milk, Chocolate Milk & Almond Milk
$22 PER PERSON

BUILD YOUR OWN COLORADO TRAIL MIX **CN**
An Array of Nuts, Seeds & Dried Fruits
Dried Goji Berries, House Made Granola, Gummy Bears
Dark, Milk & White Chocolate Chips, M&Ms, Reese’s Pieces
Buttered & Caramel Popcorn
$21 PER PERSON

BROADMOOR FARMS
SMOOTHIES & JUICES
Bananas, Apple & Brown Sugar Smoothie with Almond Milk **CN**
Green Power Smoothie with Banana, Kale, Spinach, Mango and Coconut Water
Mind & Body Cold Pressed Juice, Organic Carrot, Beet
Apple & Ginger **DF/CN**
Antioxidant Infusion, Pomegranate, Blueberry & Japanese Green Tea **DF/CN**
Tropical Energy Booster, Papaya, Pineapple, Watermelon
Lime Mint & Coconut Water
Seasonal Fruit Salad with Fresh Berries
CHOICE OF THREE - $24 PER PERSON

BROADMOOR HIGH TEA
(MINIMUM OF 25 GUESTS)
Heirloom Tomato & Fresh Mozzarella Verrine
Cucumber & Cream Cheese Sandwich
Curried Chicken, Walnuts, Grapes, Country Bread **CN**
Quiche Lorraine, Parisian Ham, Gruyere Cheese
Smoked Salmon & Pesto Cream Cheese Sandwich
English Scones, Crème Fraîche & Preserves
Pistachio Financier, Raspberry Thumbprint Cookie **CN**
Mini Caramel & Chocolate Tarts, Mini Cannelle de Bordeaux
AN ARRAY OF TEAS INCLUDING
Emperor’s Breakfast, Earl Grey Crème, Meridian Chai
Three Rivers Green, Chaling Jasmine, Royal Passion Fruit
Chamomile Yuzu, Blood Orange Rooibos, Verbena Mint
$34 PER PERSON

SNACK TIME **GF**
Garden Crudité Cups, Chickpea Hummus
Denver Made Raquelitas White Corn, Red Chile
Roasted Tomato, Spinach & Tortilla Chips
Roasted Tomatillo & Pueblo Green Chile Salsa Verde
Pico de Gallo & Guacamole
Caramelized Onion Dip, House Made Sweet Potato & Yukon Gold Chips
$27 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
**THEMED BREAKS**

Themed breaks are priced per person for up to 45 minutes of continuous consumption.

**SEVEN FALLS**

<table>
<thead>
<tr>
<th>MINIMUM OF 25 GUESTS</th>
</tr>
</thead>
</table>
Kind Bars, Cliff Bars, Luna Bars
Chocolove Chocolate Bars from Boulder, Colorado
House Made Granola **CN**
Noosa Yoghurt, Colorado Made Fruit Yogurts
Super Food Salad Cups, Kale & Quinoa, Toasted Almonds
  Goji & Blueberry Dressing **CN**
Acai Bowls with Greek Yogurt, Almond Milk, Bananas and
  Whole Berries, Toasted Seeds **CN**
Selection of Whole Fruits

$24 PER PERSON

**THE BROADMOOR**

**CHOCOLATE EXPERIENCE**

<table>
<thead>
<tr>
<th>MINIMUM OF 25 GUESTS</th>
</tr>
</thead>
</table>
House Made Salted Caramel Hot Chocolate
Mini Triple Chocolate Cupcakes
Assorted Signature Café Julie’s Chocolates **CN**
Chilled Cheyenne Spiced Chocolate Shooters
Milk Chocolate Pot de Crème with Passion Fruit **GF**
White Chocolate & Lime Parfaits
  with Compote of Raspberries **GF**
Dark Chocolate Bark with Dried Fruit and Crunchy Pearls
Milk Chocolate & Raspberry Squeeze Tubes **GF**
Chocolate Dipped Strawberries

$32 PER PERSON

**CAFÉ JULIE’S ICE CREAM STATION**

House Churned Frozen Goodness
Select Four Flavors
<table>
<thead>
<tr>
<th>MINIMUM OF 25 GUESTS</th>
</tr>
</thead>
</table>
Hand Scooped Ice Cream & Sorbet
**Ice Creams** to include Vanilla, Chocolate, Maple Pecan **CN**
  Caramel, and Strawberry
**Sorbets** to include Raspberry, Lemon, Mango, Apricot Yogurt and Blackberry Cassis
**Gelatos** to include Dark Chocolate **DF**, Strawberry Swirl
  Espresso, Pistachio **CN**, and Gianduja **CN**
Toppings and Condiments to Include Whipped Cream
  Chocolate Sauce, Caramel Sauce
Berry Compote, Oreo Pieces, Heath Bar Pieces **CN**
   Mocha Bean Pieces, Toasted Nuts

$26 PER PERSON | ATTENDANT FEE $125

**GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian**
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
# Daily Lunch Stations | $65 Per Person

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Silent daily vegetarian lunch entrée offering available for substitution on lunch stations • $5 per person surcharge for each menu item change. A $12 per person surcharge will be added when the guarantee is less than 20 guests.

<table>
<thead>
<tr>
<th>Day</th>
<th>Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td><strong>Golden Bee Lunch</strong></td>
</tr>
<tr>
<td>SOUP</td>
<td>Cheddar Ale Soup</td>
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<tr>
<td></td>
<td>Tillamook Cheddar, Bristol Beehive Ale, Rye Croutons</td>
</tr>
<tr>
<td>SALAD</td>
<td>Wedge Salad</td>
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<tr>
<td></td>
<td>Candied Bacon, Spiced Pecans</td>
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<tr>
<td></td>
<td>Heirloom Tomatoes, Crumbled Blue Cheese &amp; Blue Cheese Dressing GF/CN</td>
</tr>
<tr>
<td>ENTREES &amp; SIDES</td>
<td>Bangers &amp; Mash</td>
</tr>
<tr>
<td></td>
<td>Mashed Potato, Onion Jus</td>
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<tr>
<td></td>
<td>Creamy Chicken Pot Pie</td>
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<tr>
<td></td>
<td>Pearl Onions, Colorado Mushrooms Peas, Carrots, Pie Crust</td>
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<td></td>
<td>Potato Wedges</td>
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<td></td>
<td>Malt Seasoning, Garlic Herb Butter Aioli V</td>
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<tr>
<td></td>
<td>Sauteéd Green Beans</td>
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<tr>
<td></td>
<td>Oven Dried Tomatoes, Garlic, Herbs</td>
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<tr>
<td>SWEETS</td>
<td>Banoffee Pie</td>
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<tr>
<td></td>
<td>Fresh Bananas, Dulce de Leche</td>
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<td></td>
<td>Chocolate Bread &amp; Butter Pudding</td>
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<td></td>
<td>Vanilla Creme Agnlaise</td>
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<tr>
<td>Tuesday</td>
<td><strong>The Grille Lunch</strong></td>
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<tr>
<td>SOUP</td>
<td>New England Clam Chowder</td>
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<tr>
<td></td>
<td>Smoked Bacon, Potatoes, Garlic Croutons</td>
</tr>
<tr>
<td>SALAD</td>
<td>Old Derby Cobb Salad</td>
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<tr>
<td></td>
<td>Chicken, Tomato, Bacon, Avocado</td>
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<tr>
<td></td>
<td>Boiled Egg, Roquefort</td>
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<tr>
<td></td>
<td>Old Derby Dressing</td>
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<tr>
<td>ENTREES &amp; SIDES</td>
<td>Granola Crusted Salmon</td>
</tr>
<tr>
<td></td>
<td>Grille Spa Kale Salad</td>
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<tr>
<td></td>
<td>Spinach, Snap Peas, Edamame</td>
</tr>
<tr>
<td></td>
<td>Feta, Quinoa, Toasted Pumpkin Seeds</td>
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<tr>
<td></td>
<td>Blueberry Pomegranate Dressing CN</td>
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<tr>
<td></td>
<td>Breast of Colorado Chicken Picatta</td>
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<tr>
<td></td>
<td>White Wine, Lemon</td>
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<tr>
<td></td>
<td>Caper Sauce, Spaghetti</td>
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<tr>
<td>SWEETS</td>
<td>Raspberry Almond Fudge Cake</td>
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<tr>
<td></td>
<td>Raspberry Compote</td>
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<td>Pie of the Day</td>
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<tr>
<td>Wednesday</td>
<td><strong>La Taverne Lunch</strong></td>
</tr>
<tr>
<td>SOUP</td>
<td>Southern Bean Stew GF/DF</td>
</tr>
<tr>
<td></td>
<td>White Beans, Tomatoes, Pickled Onion, Bacon</td>
</tr>
<tr>
<td>SALAD</td>
<td>Caesar Salad</td>
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<tr>
<td></td>
<td>Parmesan Reggiano</td>
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<tr>
<td></td>
<td>Garlic Croutons</td>
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<tr>
<td>ENTREES &amp; SIDES</td>
<td>La Taverne Chicken Salad CN</td>
</tr>
<tr>
<td></td>
<td>Candied Spiced Walnuts, Sliced Melon, Zucchini Bread</td>
</tr>
<tr>
<td></td>
<td>Beef Stroganoff</td>
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<tr>
<td></td>
<td>Prime Filet Tips, Mushrooms, Onions, Sour Cream, Egg Noodles</td>
</tr>
<tr>
<td></td>
<td>Green Beans with Smoked Bacon</td>
</tr>
<tr>
<td>SWEETS</td>
<td>Baked Sour Cream Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Graham Cracker Crust, Blueberry Compote</td>
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<tr>
<td></td>
<td>Vanilla Pot de Creme</td>
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<tr>
<td></td>
<td>Lemon Sable Cookies, Fresh Strawberries</td>
</tr>
</tbody>
</table>

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
DAILY LUNCH STATIONS | $65 PER PERSON

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Silent daily vegetarian lunch entree offering available for substitution on lunch stations • $5 per person surcharge for each menu item change. A $12 per person surcharge is added when the guarantee is less than 20 guests.

THURSDAY
1858 Lunch

SOUP
Roasted Tomato Tortilla Soup
Cilantro, Avocado, Lime

SALAD
Inspiration Point Hiker's Salad
Farm Kale, Marinated Beets
Tri Color Carrots, Blueberries
Goji Berry Savory Granola
Acai Pomegranate Vinaigrette

ENTREES & SIDES
Cast Iron Rocky Mountain Trout
Sautéed with Hickory Smoked Bacon, Brown Butter
Lemon & Parsley

Colorado Chicken & Dumplings
Slow Cooked with Colorado Mushrooms, Carrots, Onion & Celery

Roasted Garden Vegetables
Garlic & Herb Roasted Potatoes

SWEETS
Lemon Meringue Pie
Graham Cracker Crust with Lemon Curd Filling

Palsade Peach & Blueberry Cobbler
Oat Streusel

FRIDAY
Ristorante del Lago Lunch

SOUP
Minestrone Soup
White Beans, Tomato Broth
Vegetables, Shell Pasta
Basil Pesto GF/DF

SALAD
Arugula & Parmigiano-Reggiano Salad
Hazelnut, Castello di Ama Olive Oil
Olivewood Balsamico GF/CN/V

ENTREES & SIDES
Pasta al Forno
Ziti Noodles, Tomato Sauce
House-made Italian Sausage
Mushrooms, Peppers & Onions

Parmesan & Garlic Crusted Salmon
Roasted Broccolini & Onions
Romesco

Roasted Cauliflower
Capers VDF/GF

Fire Roasted Potatoes
Rosemary DF/GF

SWEETS
Milk Chocolate Pot de Creme
with Passion Fruit GF

Berry Tart
Mascarpone, Berry Coulis

SATURDAY
Deli Counter Lunch

SOUP
Potato Leek Soup
Garlic Croutons

SALAD
Pesto Tortellini Salad
Cheese Tortellini, Pesto
Olives, Red Onion

Romaine Lettuce Salad
Cabbage, Carrot, Cucumber
Tomato, Assorted Dressings

DELI DISPLAY
Roast Beef, Roast Turkey, Honey Ham
Cheddar, Swiss
Lettuce, Sliced Tomato
Kosher Dill Pickles
Dijon Mustard, Mayonnaise

Sliced White & Wheat Bread
Gluten Free Bread

Single Serving Bags of Assorted Potato Chips

SWEETS
Fresh Baked Chocolate Chip Cookies

Lemon Meringue Tart

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DAILY LUNCH STATIONS | $65 PER PERSON

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Silent daily vegetarian lunch entrée offering available for substitution on lunch stations • $5 per person surcharge for each menu item change. A $12 per person surcharge is added when the guarantee is less than 20 guests.

SUNDAY
Asian Inspired Lunch

SOUP
Hot & Sour Soup
Colorado Mushrooms, Bamboo Shoots, Tofu & Egg

SALAD
Garden Salad
Lettuce, Cabbage, Carrot
Cucumber, Tomato, Ginger Dressing

ENTREES & SIDES
Teriyaki Glazed Colorado Chicken Breast
Green Asian Vegetables
Toasted Sesame

Ginger Scented
Stir Fried Rock Shrimp
Napa Cabbage, Carrots
Garlic & Chile

Stir Fried Green Beans
Tamari, Ginger, Garlic

Thai Vegetable Fried Rice
Tofu, Egg, Ginger, Crispy Shallot
Cabbage, Cilantro & Scallions

SWEETS
Green Tea Pound Cake
Matcha Green Tea, Raspberry Swirl

Hong Kong Style Custard Tarts
Flaky Pie Dough, Cinnamon Custard

BEVERAGES
Fruit Punch, Lemonade, or Iced Tea
$67 PER GALLON

Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
$5.50 EACH

POWERADE or Monster Energy Drinks
$6.50 EACH

HOUSE-MADE FRUIT-INFUSED WATERS for HEALTHY HYDRATION

Strawberries: high in antioxidants and boost immunity
Lemons: a natural detoxifier
Cucumbers: help cool the inflammatory response in body; hydrate body and flush toxins
Mint: soothes the stomach and reduces inflammation
Pineapple: aids in digestion
Blueberries: healthiest fruit on the planet; high in antioxidants
Oranges: high in Vitamin C, help alkalize the body

Select up to 3 Fruits for each Infused Water

Some of our Favorite Combinations:
Orange Lime Raspberry Lemon Mint
Strawberry Cucumber Raspberry Pineapple
Cucumber Lemon Mint Grape Orange
Orange Blueberry
$39 PER GALLON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
**EXECUTIVE BENTO BOXES | $70 PER PERSON**

Distinctive lunches served during your meeting or lunch break. Minimum of 10 guests.
Included with each lunch: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea.

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>WEDNESDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>West Coast Bento</strong></td>
<td><strong>Southwestern Bento</strong></td>
</tr>
<tr>
<td><strong>Garden Salad GF/DF/CN</strong>&lt;br&gt;Lettuce, Cabbage, Carrot&lt;br&gt;Cucumber, Tomato, Ginger Dressing</td>
<td><strong>Southwestern Caesar Salad</strong>&lt;br&gt;Romaine, Crispy Tortilla Strips&lt;br&gt;Pepper Jack Cheese, Southwest Caesar Dressing</td>
</tr>
<tr>
<td><strong>California Roll GF/DF</strong>&lt;br&gt;Crab, Cucumber, Avocado</td>
<td><strong>Fusilli Pasta Salad</strong>&lt;br&gt;Spiced Black Beans, Corn, Tomatoes&lt;br&gt;Roasted Red Peppers &amp; Red Onion&lt;br&gt;Cilantro Garlic Vinaigrette</td>
</tr>
<tr>
<td><strong>Grilled Teriyaki Chicken Breast GF/DF</strong>&lt;br&gt;Brown Rice, Green Asian Vegetables&lt;br&gt;Ginger, Toasted Sesame</td>
<td><strong>1858 Spiced Wood Grilled Chicken GF</strong>&lt;br&gt;BBQ Sauce, Cotija Cheese&lt;br&gt;Grilled Scallions, Spanish Rice</td>
</tr>
<tr>
<td><strong>Coconut Rice Pudding</strong>&lt;br&gt;Passion Fruit Sauce, Fresh Mango</td>
<td><strong>Tres Leches Cake</strong>&lt;br&gt;Cinnamon Buttermilk Sponge, Sweet Whipped Cream</td>
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<table>
<thead>
<tr>
<th>TUESDAY</th>
<th>THURSDAY</th>
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<tbody>
<tr>
<td><strong>American Bento</strong></td>
<td><strong>Natural Epicurean Bento</strong></td>
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<tr>
<td><strong>Wedge Salad GF/CN</strong></td>
<td><strong>Lemon Grass Grilled Shrimp GF/DF/CN</strong>&lt;br&gt;Chilled Thai Green Papaya Salad&lt;br&gt;Peanuts, Rice Noodles, Nouc Man Sauce</td>
</tr>
<tr>
<td>Candied Bacon, Spiced Pecans, Red Onion&lt;br&gt;Heirloom Cherry Tomatoes, Blue Cheese Dressing</td>
<td><strong>Garden Heirloom Tomato Salad GF/DF</strong>&lt;br&gt;Vegetable Crudité, Beet Hummus&lt;br&gt;Chai Seed Vinaigrette</td>
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<tr>
<td><strong>Shrimp Salad GF/DF</strong></td>
<td><strong>Grilled Salmon GF/DF</strong></td>
</tr>
<tr>
<td>Avocado, Hearts of Palm&lt;br&gt;Tomato, Louis Dressing</td>
<td>Brown Rice, Chickpeas, Lentils, Quinoa&lt;br&gt;Edamame, Sweet Potato</td>
</tr>
<tr>
<td><strong>Marinated Grilled Steak Wrap</strong>&lt;br&gt;Horseradish Cream, Arugula&lt;br&gt;Tomato &amp; Cucumber, Whole Wheat Tortilla</td>
<td><strong>Zucchini and Walnut Cake CN</strong>&lt;br&gt;Low Fat Cream Cheese Icing, Toasted Nuts</td>
</tr>
<tr>
<td><strong>Raspberry &amp; Lemon Tart</strong>&lt;br&gt;Fresh Raspberries, Lemon Custard</td>
<td><strong>GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian</strong></td>
</tr>
</tbody>
</table>

Chef Attended Station
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EXECUTIVE BENTO BOXES | $70 PER PERSON

Distinctive lunches served during your meeting or lunch break. Minimum of 10 guests. Included with each lunch: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea.

FRIDAY
Deli Bento-style Lunch

Mediterranean Salad v
Baby Lettuce, Stuffed Grape Leaf
Sliced Heirloom Tomatoes, Cucumber
Kalamatas, Feta, Herb Vinaigrette, Crispy Pita

Pesto Tortellini Salad v
Cheese Tortellini, House Made Pesto
Olives, Red Onion Olive Oil

Grilled Atlantic Salmon
Heirloom Cherry Tomatoes, Cucumbers
Quinoa, Basil, Balsamic, Olive Oil

Blueberry Lemon Tart
Lemon Curd, Fresh Blueberries

SUNDAY
Traditional Bento

Ruby Red Ahi Tuna Roll GF
Wakame, Wasabi & Ginger

Crispy Chicken Breast Katsu DF
Shaved Napa Cabbage, Traditional Sauce

Grilled Garden Vegetable Salad
Ginger Dressing

Matcha Passion Fruit Cake
Matcha Cream Cheese Icing

SATURDAY
Italian-style Bento Lunch

Tuscan Kale Salad v
Garlic, Pecorino
Cannellini Beans, Lemon Vinaigrette

Heirloom Tomato Caprese
Fresh Mozzarella, Basil
Olivewood Aged Balsamico

Antipasti Misti
Prosciutto, Salame Rosa, Bresaola
Parmigiano-Reggiano, Fontina, Marinated Olives
Accompanied by Focaccia

Tiramisu Classico
Coffee Soaked Lady Fingers Sponge Cake

FRESH BROADMOOR JUICES

Mind & Body Cold Pressed Juice
Organic Carrot, Beet, Apple & Ginger DF/GF

Antioxidant Infusion
Pomegranate, Blueberry & Japanese Green Tea DF/GF

Tropical Energy Booster
Papaya, Pineapple, Watermelon, Lime
Mint & Coconut Water DF/GF

$11 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
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CUSTOM LUNCH STATIONS

Create and build your own unique lunch fare with the following selections. Select one soup, two salads, three entrees, two sides, and two desserts. All buffets come with a selection of Broadmoor Bakery breads, butter, extra virgin olive oil, balsamic, and freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

$77 SELECT THREE ENTREES | MINIMUM 25 GUESTS |

SOUPS | SELECT ONE |
Southwestern Bean Soup GF/DF
Applewood Bacon, Oven Dried Tomatoes
Pickled Red Onions, Tabasco

Potato Leek Soup V with Garlic Croutons

Butternut Squash Bisque GF/V
Cranberry Coulis, Toasted Pumpkin Seeds

Tomato Basil Soup GF/V
Parmesan & Garlic Croutons

Eagles Nest Ranch Wagyu Beef Chili GF/DF
Sharp Cheddar Cheese, Sour Cream, Scallions, Crispy Tortillas

Wild Boar Green Chili GF/DF
Pueblo Green Chili, Corn, Tomatillo

SIDES | SELECT TWO |
Broadmoor Farms Garden Vegetable Fricasse GF/DF/VEGAN
Green Vegetables, Carrots, Mushrooms, Onions & Roasted Garlic
with Fresh Herbs and Extra Virgin Olive Oil

Oven Roasted Broccolini GF/VEGAN
Tri Color Carrots, Calabrian Chilies and Roasted Garlic

Creamy Buttermilk Mashed Potatoes GF/V

Creamy Anson Mills Yellow Corn Grits GF/V
Sharp Cheddar

Hoppin John GF/DF/VEGAN
Carolina Gold Rice, Sea Island Red Peas

Emerald Valley Ranch Cast Iron Baked Beans GF/DF
Smoked Bacon, Pueblo Green Chilies

Slow Cooked Kale Greens GF/DF/Smoked Pork

Wild Mushroom Risotto GF Parmesan Cheese

Steamed Jasmine Rice GF/VEGAN Toasted Sesame

Forbidden Black Rice GF/VEGAN
Coconut Milk & Kaffir Lime Steamed

SALAD BARS | SELECT TWO |
Farm Kale DF/CN/V
Roasted Marinated Beets, Tri-Color Carrots, Blueberries
Goji Berry Savory Granola, Acai Pomegranate Vinaigrette

Baby Field Lettuces V
Herb Vinaigrette, Heirloom Tomato, Cucumber
Kalamatas, Feta, Crispy Pita

Spinach Salad CN
Pancetta, Colorado Goat Cheese
Button Mushrooms, Spiced Pecans, Dijon Dressing

Spinach Salad GF/V
Candied, Slivered Almonds, Crumbled Feta
Strawberries, Poppy Seed Dressing

Roasted Beet Salad GF/CN/V
Ricotta, Organic Spinach
Pistachio Vinaigrette, Toasted Pistachios

Chef Attended Station

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GF/ Gluten Free • DF/ Dairy Free • CN/ Contains Nuts • V/ Vegetarian
CUSTOM LUNCH STATIONS

Create and build your own unique lunch fare with the following selections. Select one soup, two salads, three entrees, two sides, and three desserts.

$77 SELECT THREE ENTREES | MINIMUM 25 GUESTS |

ENTREES - WARM SANDWICHES

Italian Turkey Hoagie
Garlic & Chili Broccolini, Provolone Cheese, Garlic Aioli

Slow Roasted Pork Cubano
Smoked Ham, Swiss Cheese, Pickles, Dijonnaise, Cuban Bread

Warm Roast Beef
Caramelized Onions, Pueblo Green Chilies
Pepper Jack Cheese, French Roll, Au Jus

Grilled Lemongrass Chicken Breast
Cucumber, Pickled Carrots & Daikon, Cilantro, Jalapeño
Mayonnaise, Soft Baguette

Pulled Slow Smoked Chicken
1858 BBQ Sauce, Sharp Cheddar, Red Onions, Pickles
Pretzel Bun

Burger Bar: Choice of Two Proteins on a Burger Bun
House Blend Beef, Colorado Lamb, Grilled Chicken Breast
Ground Turkey, Black Bean, Lettuce, Tomato, Onions, Pickles
and Assorted Cheeses

ENTRÉE - SEAFOOD, POULTRY & MEATS

Grilled Teriyaki Chicken GF/DF
Jasmine Rice, Sesame Bok Choy

Parmesan & Rosemary Roasted Chicken Breast GF
Basil Yukon Mash; Oven Roasted Tomatoes
Green Beans, Chicken Jus

Stir Fried Rock Shrimp DF
Sugar Snap Peas, Carrots, Mushrooms
Tamarind Chili Sauce, Ginger & Garlic Rice Noodles

Grilled Atlantic Salmon GF/DF
Green Garden Vegetable & Wild Mushroom Fricassee
Green Goddess Dressing

Crispy Fried Pork Cutlets DF
Warm Potato Salad, Crispy Bacon, Mustard, Green Onions

Grilled Beef Tri Tip GF/DF
Pueblo Green Chili, Chimichurri Roasted Fingerling Potatoes
Grilled Onions and Peppers

ENTRÉE - PASTA & VEGETARIAN

Penne Arrabiata DF/VEGAN
Pasta, Tomatoes, Garlic, Onion, Calabrian Chili, Parsley

Pasta Aglio e Olio DF/VEGAN
House Made Fusilli, Slow Roasted Garlic
Extra Virgin Olive Oil, Lemon & Basil

Four Cheese Mac & Cheese V
Gruyere, Aged Cheddar, Parmesan, Fontina

Thai Vegetable Fried Rice GF/DF/V
Tofu, Egg, Ginger, Garlic, Crispy Shallot, Napa Cabbage
Garnished with Sliced Cucumber, Tomato, Lime, Cilantro & Scallions

Build Your Own Buddha Bowl GF/DF/VEGAN
Tofu, Brown Rice, Chickpeas, Lentils, Quinoa Grilled Mushroom
Edamame, Sweet Potato Steamed Cabbage & Vegetables
Teriyaki Glaze

Thai Coconut Red Curry GF/DF/V
Tempeh, Green Vegetables, Carrots, Mushrooms
Bamboo Shoots, Lemongrass, Ginger, Kaffir Lime Leaf

DESSERTS | SELECT THREE |

Blueberry Lemon Tartlets - Red Velvet Cupcakes
Dark Chocolate Pot de Crème, Raspberry Compote GF/DF
Hazelnut & Milk Chocolate Financiers CN
Salted Caramel Pecan Profiteroles CN
Baked Apricot & Almond Tart CN - Strawberry and Cream Verrine

Chef Attended Station

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GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
A LA CARTE PLATED LUNCH

All entrées include a choice of soup or salad, entrée and dessert are served with a selection of Broadmoor Bakery breads, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea. Pricing is based on entrée selection.

SOUPS
Beef Barley Soup
Garden Vegetables, Short Rib, Pearl Barley

Olathe Corn Bisque v
Cornbread Croutons, Grilled Corn Relish

Potato Leek Soup
Garlic Croutons

Butternut Squash Bisque CN/GF/V
Cranberry Relish, Toasted Pumpkin Seeds

Tomato Basil Soup v
Parmesan & Garlic Croutons

Roasted Tomato Tortilla Soup DF/GF/VEGAN
Cilantro, Avocado & Lime

SALADS
Farm Kale GF/CN/VEGAN
Roasted Marinated Beets, Tri-Color Carrots
Blueberries, Goji Berry Savory Granola
Acai Pomegranate Vinaigrette

Greek Salad v
Little Gem, Stuffed Grape Leaf
Sliced Heirloom Tomatoes, Cucumber
Kalamatas, Feta, Herb Vinaigrette, Crispy Pita

Spinach Salad GF/CN
Pancetta, Goat Cheese, Button Mushrooms
Spiced Pecans, Dijon Dressing

Spinach Salad GF/CN
Candied, Slivered Almonds, Crumbled Feta
Strawberries, Poppy Seed Dressing

Llittle Gem Romaine Caesar
Dried Tomatoes, Foccacia Croutons
Parmesan, Caesar Dressing

Caprese Salad v
Fresh Mozzarella, Heirloom Tomatoes
Garden Basil, Garlic Croutons
Romaine Lettuce, Balsamic Vinaigrette

ENTRÉES
Barolo Braised Beef Short Ribs GF/DF
Roasted Root Vegetables, Cannellini Bean Ragout
$67 PER PERSON

Herb Roasted Chicken Breast GF
Brown Butter Mashed Potatoes, Wilted Spinach
Wild Mushroom Sauce
$58 PER PERSON

House Made Penne Pasta & Slow Cooked Beef Meatballs
Ristorante del Lago Marinara, Parmesan
$56 PER PERSON

Grilled Teriyaki Chicken Breast
Brown Rice Bowl GF/DF/CN
Green Asian Vegetables, Carrots
Ginger, Toasted Sesame
$58 PER PERSON

Oven Roasted Atlantic Salmon & Jumbo Tiger Prawns Caesar Salad
Little Gem Lettuce, Oven Dried Tomatoes
Foccacia Croutons, Parmesan
$64 PER PERSON

Broadmoor Farms Buddha Bowl VEGAN/GF/DF
Tofu, Brown Rice, Chickpeas, Lentils, Quinoa
Grilled Mushroom, Edamame, Sweet Potato
Steamed Cabbage & Vegetables
$54 PER PERSON

Pan Roasted Red Trout GF
Jasmine Rice Pilaf, Asparagus, Tomato Provencal
Caper Cream Sauce
$60 PER PERSON

DESSERTS
Raspberry & Lemon Tart
Lemon Cremeux, Fresh Raspberries
Rose Scented Whipped Cream

Strawberry & Pistachio Parfait CN
Pistachio Pain de Gene, Strawberry Mousse
Lime Marinated Strawberries

Chocolate Mousse GF
62% Cocoa Chocolate Mousse
Seasonal Berries
Vanilla Whipped Cream

Carrot Cake
Cream Cheese Mousseline
Spiced Pineapple Compote

Gianduja Coupe Couches CN/GF
Hazelnut Milk Chocolate Mousse
Flourless Chocolate Cake
Caramelized Puffed Rice

Baked Apricot Tart CN
Almond Frangipane, Poached Apricots
Amaretto Whipped Cream, Apricot Coulis

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

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GRAB ‘N GO BOXED LUNCH FOR ACTIVE AFTERNOONS

Create and build your own unique lunch fare for your group with the following selections. Select one side salad, choice of chips, one sandwich, wrap, or entree salad, and one dessert.

$42 PER PERSON | $45 PER PERSON • SELECTION OF ANY TWO HALF SANDWICHES

**SIGNATURE SANDWICHES**

- **Roast Beef**
  Horseradish Cheddar, Sliced Tomato and Crisp Lettuce on a Pretzel Bun
- **Honey Baked Ham**
  Sharp Cheddar, Roasted Green Chile Marmalade Lettuce, Tomato on a Hoagie Roll
- **Roasted Turkey**
  Baby Arugula, Havarti, Vine Ripened Tomato on a Hoagie Roll
- **Smoked Turkey**
  Bibb Lettuce, Swiss Cheese Vine Ripened Tomato, Foccacia Bread

**Caprese v**
Marinated Heirloom Tomatoes, Fresh Mozzarella Romaine, Basil, Balsamic, Foccacia Bread

**Italian Hoagie CN**
Imported Italian Salami, Prosciutto di Parma Mortadella, Caciocavallo Cheese, Sweet Pepper Relish, Romaine, Tomatoes on a Hoagie Roll

**SIGNATURE WRAPS**

- **Mediterranean Vegetable Wrap VEGAN**
  Chickpea Hummus, Roasted Red Peppers, Tomato, Cucumber, Kale & Quinoa Salad, Raquelitas Spinach Tortilla
- **Oregano Grilled Greek Chicken Wrap**
  Feta, Kalamata Olive Tapenade, Cucumber Tomato, Romaine, Raquelitas Whole Wheat Tortilla

**ENTRÉE SALADS**

- **Superfood Salad GF/CN/V**
  Kale & Quinoa, Edamame, Blueberries, Feta Cheese, Sunflower Seeds, Toasted Walnuts, Goji & Blueberry Dressing
- **Grilled Chicken Caesar**
  Baby Romaine Lettuce, Parmesan Cheese, Garlic Focaccia Croutons, Creamy Caesar Dressing
- **Chef Salad GF**
  Smoked Ham, Roasted Turkey, Hard Boiled Egg, Tomato, Cucumber, Swiss Cheese, Romaine and Creamy Broadmoor Dressing

**COMPOSED SIDE SALADS**

- **Pesto Pasta Salad DF/V**
  Kalamata Olives, Oven Roasted Tomatoes, Grilled Red Onion
- **Southern Style Potato Salad GF/V**
  Red Bliss Potatoes, Hard Boiled Egg, Pickles, Mustard & Mayo Dressing
- **Pineapple Cole Slaw GF/DF**
  Napa Cabbage, Lemon Poppy Seed Dressing

**CHIPS**
Jackson’s Honest Chips
Purple Heirloom Potato Chips
Sweet Potato Chips
Boulder Canyon
Sea Salt Kettle Chips
Hickory Barbecue Kettle Chips

**DESSERTS**
Whole Fresh Fruit
Cookie Selections
Chocolate Chip, Oatmeal, Sugar
Chocolate Coconut Square CN
Pecan Caramel Tarts CN
Blondie Walnut Brownie CN

**ENHANCEMENTS**
Candy Bars

$3 EACH
Kind Bars, Cliff Bars, Luna Bars

$4 EACH

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Chef Attended Station

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COCKTAIL HOUR

Tray Passed Reception Canapés | Chef’s Signature Selection
PRICED PER DOZEN | MINIMUM ORDER OF 2 DOZEN PIECES PER ITEM

FROM THE GARDEN
Roasted Beet CN/V
Goat Cheese Cream
Toasted Hazelnut, Savory Tart
Broadmoor Farms Vegetable
Crudité Verrine GF/V
Chickpea Hummus
Chilled Front Range
Tomato Gazpacho GF/VEGAN
Tomato, Cucumber, Red Radishes, Lemon, Mint
Haystack Mountain Colorado Goat Cheese GF/V
Parmesan Cup
Warm Spinach Quiche v
Feta Crumble
Grilled Marinated Artichoke v
Ricotta, Crostini
Wild Mushroom Risotto Arancini v
Parmesan Aioli
Artichoke Beignet v
Balsamic Reduction
Eggplant Caponata VEGAN
Tomatoes, Capers, Golden Raisins
Foccacia Toast
Crispy Thai Spring Rolls DF
Sweet Thai Chili Sauce
Mini Spinach Empanadas v
Cotija Cheese Crumble
$92 PER DOZEN

FROM THE RANGE
Rosemary Grissini
Pio Tosini Prosclutto di Parma
Smoked Chicken Salad DF/CN
Toasted Walnuts, California Dates, Savory Phyllo Cup
Bresaola GF/DF
Compressed Melon, Candied Orange Peel
Colorado Lamb & Wild Mushroom Meatball
Porcini Aioli
Warm Chicken and Mushroom Satay GF/CN
Tamarind Peanut Sauce
Warm Beef and Mushroom Satay GF/CN
Tamarind Peanut Sauce
Warm Beef Wellington Bites
Mushroom Duxelles, Puff Pastry, Truffle Jus
Warm Quiche Lorraine
Ham, Gruyère Cheese
Colorado Buffaló Sausage GF
Fire Roasted Pueblo Chili, Aji Amarillo Sauce
Mini Chicken Empanadas
Salsa Verde
$102 PER DOZEN

FROM THE SEA
Chilled Seafood Salad Verrine DF
Calamari, Spanish Octopus
Rock Shrimp, Citrus Fregola
Acapulco Shrimp Ceviche Verrine GF/DF
Tomato, Lime, Jalapeno, Cilantro
Smoked Bacon Wrapped Bay Scallops GF/DF
Garden Herb Chimichurri
Citrus Jumbo Lump Crab
Avocado and Yuzu Cream, Tender Herbs
Wonton Chip
Criscy Colorado Smoked Trout Cakes
Sour Cream, Dill, Trout Roe
Maryland Crab Cakes
Remoulade, Grilled Lemon
Cold Smoked Salmon
Chopped Onion, Caper, Eggs
Dill Creme Fraiche, Toast Points
BBQ Spiced Smoked
Bacon Wrapped Jumbo Prawns GF/DF
1858 BBQ Sauce
$102 PER DOZEN

PREMIUM SELECTIONS
Colorado Lamb Chops GF/DF
Red Currant Lamb Jus
Ahi Tuna Poke Verrine GF/DF
Sesame, Soy, Crispy Rice Cracker
Japanese Hamachi Ceviche GF/DF/CN
Toasted Macadamia Nuts, Coconut Milk
Lime & Cilantro
Caviar Russe Select Osetra Caviar
Brown Butter Potato Cake, Sour Cream, Dill
Eagles Nest Ranch
Wagyú Beef & Black Truffle Meatball
Truffle Aioli
Chilled Canadian Foie Gras Terrine
Paisade Peach Marmalade, Country Toast
$110 PER DOZEN

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
COCKTAIL HOUR

Pre-dinner stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to one hour of continuous consumption. You can add a station to a pre-dinner cocktail hour. Your catering or conference manager can assist you with customizing your cocktail reception.

SELECTIONS HAVE A MINIMUM GUARANTEE OF 25 PEOPLE.

COLORADO, DOMESTIC & INTERNATIONAL CHEESES

Perfectly curated aged and fresh cheeses from local Colorado homesteaders, American regional creameries, French, Italian and Spanish Cheeses including Gran Moravia, French Brie, Hickory Smoked Cheddar, Blueberry Stilton & Spanish Manchego Fresh & Dried Fruits, Toasted Nuts, Fruit Jams Broadmoor Bakery Baguettes & Herb Grissini

$24 PER PERSON

THE CHARCUTERIE SHOP

Our selection of International and American regional cured meats, including Prosciutto di Parma, Mortadella CN, Salami Fellino Salami Rosa & Smoked Country Ham. Served with House Made Pickles Marinated Olives, Whole Grain Mustard Broadmoor Bakery Baguettes & Herb Grissini

$26 PER PERSON

BROADMOOR FARMS CRUDITES GF/V

Our farm fresh selection of garden vegetables served with an array of house made dips including chickpea hummus, avocado green goddess dip and buttermilk herb dip. Served with Raquelitas Tortilla Chips & Veggie Chips

$21 PER PERSON

GARDEN SMALL BITES VEGAN

Tapas style small bites from our own Broadmoor Farms and throughout the Arkansas Valley.

Baby Vegetable Crudites Cups GF/VEGAN
Edamame Ginger Hummus

Tuscan Kale Mason Jars GF/VEGAN
Avocado Green Goddess Puree
Heirloom Tomatoes, Quinoa

Grilled Arkansas Valley Vegetable Verrines GF/DF/VEGAN
Herb Balsamic Vinaigrette

$19 PER PERSON

RAW BAR


East & West Coast Oysters GF/DF
$100 PER DOZEN

Jumbo Black Tiger Prawns GF/DF
$100 PER DOZEN

Alaskan Wild Caught Snow Crab Claws GF/DF
$128 PER DOZEN

Smoked Prince Edward Island Mussels GF/DF
Tomatoes, Cilantro, Jalapeno
$32 PER POUND

Chilled Spanish Octopus Carpaccio Cups GF/DF
Marinated Olives, Capers, Tomatoes Paprika & Olive Oil
$98 PER DOZEN

Caviar Russe
Classic Osetra Caviar, Traditional Garnishes Blini, Potato Gaufrettes

$230 PER OUNCE

SUSHI DISPLAY GF

MAKI | ROLLED SUSHI

Spicy Tuna Maki
Hawaiian Premium Tuna, Tobiko Sesame, Sriracha Mayo

California Roll
Crab, Cucumber, Avocado

Futo Maki
Crab, Egg, Cucumber, Sesame Spinach Gobo Root, Pickled Radish

$102 PER DOZEN

NIGIRI | HAND PRESSED SUSHI

Ahi Tuna GF/DF
Premium #1+ Graded Day Boat Ahi Tuna

Sterling Salmon GF/DF
Highest Quality, Most Sustainable Farm Raised Salmon from Glacier Waters off Vancouver Island, BC

Japanese Hamachi GF/DF
Yellowtail Amberjack from the NW Pacific Ocean

Accompanied by
Wasabi, Ginger, Soy Sauce GF and Sriracha Sauces

$112 PER DOZEN

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
COCKTAIL HOUR

Pre-dinner stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to one hour of continuous consumption. You can add a station to a pre-dinner cocktail hour. Your catering or conference manager can assist you with customizing your cocktail reception.

SELECTIONS HAVE A MINIMUM GUARANTEE OF 25 PEOPLE.

THE CARVERY
ALL PRICES INCLUDE ATTENDANT FEE

Slow Roasted Colorado Lamb Leg GF/DF
Whole Grain Mustard & Red Wine Lamb Jus
Rosemary Focaccia Rolls
$500 | EACH SERVES 40

Roasted Prime Rib of Beef GF
Natural Jus, Horseradish Black Pepper Cream
Sweet Butter Rolls
$780 | EACH SERVES 40

Roasted New York Strip GF/DF
Natural Jus, La Taverne Steak Sauce
Pretzel Rolls
$650 | EACH SERVES 35

Corner Post Ranch Whole Suckling Pig GF
Wood Smoked, Pulled & Tossed with
Mustard BBQ Sauce, Served with
Tomato Chow Chow, Buttermilk Biscuits
Pickles & Shaved Red Onions
$1,600 | EACH SERVES 80

Mustard & Herb Rubbed
Corner Post Ranch Berkshire Pork Loin GF
Sauce Charcutiere, Dijonnaise, Pretzel Buns
$520 | EACH SERVES 40

Peppercorn Rubbed
Roasted Whole Beef Tenderloin GF
Natural Jus, Horseradish Black Pepper Cream
Sweet Butter Rolls
$700 | EACH SERVES 25

Wood Smoked Heritage Turkey Breast GF/DF
Cranberry Orange Relish, Mushroom Gravy
Sweet Butter Rolls
$370 | EACH SERVES 30

Wood Smoked BBQ Beef Brisket GF/DF
Pineapple Cole Slaw, BBQ Sauce
Sweet Butter Rolls
$425 | EACH SERVES 40

Bourbon Glazed Whole Ham GF/DF
Caramelized Pineapple Relish
Bourbon Pork Jus, Sweet Butter Rolls
$525 | EACH SERVES 50

Italian Porchetta GF/DF
Garlic & Lemon Rubbed Slow Roasted
Pork Loin & Belly Roulade, Lemon & Fennel Jus
Rosemary Focaccia Rolls
$370 | EACH SERVES 30

Buffalo Tenderloin GF/DF
Sauce Cumberland, Colorado Peach Preserves
Sweet Butter Rolls
$995 | EACH SERVES 30

Sterling Salmon en Croute
Spinach Farce, Puff Pastry, Bearnaise
$495 | EACH SERVES 25

Poblano & Tequila Glazed
Hot Smoked Sterling Salmon GF
Corn Chow Chow & Cilantro Lime Crema
$495 | EACH SERVES 25

GF/ Gluten Free • DF/ Dairy Free • CN/ Contains Nuts • V/ Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

NATURAL EPICUREAN GARDEN
Elevated and inventive tapas style small bites focused on healthy, wholesome, organic, natural ingredients with international culinary methods.

Chilled Cucumber Gazpacho GF/V
Marinated Cucumber Skewer, Yogurt, Lemon, Olive Oil

Lemongrass Scented Grilled Prawns GF/DF
Chilled Thai Green Papaya Salad, Rice Noodles, Green Beans, Tomatoes, Cilantro, Jalapeños
Roasted Peanuts, Chili Lime Vinaigrette

Epicurean Sushi Roll GF/DF
Grilled Green Garden Vegetables, White Sushi Rice, Brown Rice, Quinoa, Wasabi, Ginger, Tamar Glaze

THE SALAD BOWL
‘Build Your Own’ Cobb Bar GF
Tomatoes, Bacon, Grilled Chicken Breast, Farm Eggs, Avocado, Garden Greens, Maytag Blue Cheese, Red Wine Vinaigrette

Broadmoor Caesar
Romaine Hearts, Shaved Parmesan, Croutons, Caesar Dressing

Spinach Salad GF/CN
Crispy Pancetta, Button Mushrooms, Spiced Pecans, Haystack Mountain, Goat Cheese, Dijon Dressing

COLORADO STREET TACOS
Showcases the best of the region and provides an authentic and tasty culinary experience.

Made to Order Soft Tacos
Fresh Toasted Corn & Flour Tortillas
Poblano Chicken GF/DF, Pork Carnitas GF/DF
Grilled Mahi Mahi GF/DF
Cabbage Slaw, Shredded Lettuce
Queso Fresco, Shredded Pepper Jack
Roasted Tomato Salsa, Pico de Gallo, Guacamole
Mango Pineapple Relish, Onion and Cilantro
Relish, Chili Verde Salsa, Chalula, Tabasco

ROCKY MOUNTAIN RED TROUT STATION
Enjoy three classic preparations of Rocky Mountain Red Trout, a native to our famous cold water mountain streams.

Cast Iron Classic GF
Sautéed with Hickory Smoked Bacon, Brown Butter, Lemon & Parsley

Barbecue 1858 Sauce GF
Pickled Jalapeños & Red Onion

Chili Verde DF/ GF
Pueblo Green Chile Sauce, Radishes, Cilantro, Lime

White Cheddar Baked Mac & Cheese V
Toasted Breadcrumbs

Farm Vegetable Succotash GF/VEGAN
Squash, Peppers, Beans, Tomatoes

GF/ Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

1858 HERITAGE STATION
Our 1858 Heritage Station takes its name from the Gold Rush era and the famous motto, ‘Pikes Peak or Bust’, and takes its cue from the heritage of the Old West.

Inspiration Salad CN/VEGAN
Kale, Roasted Marinated Beets, Tri-Color Carrots
Blueberries, Goji Berry Savory Granola
Acai Pomegranate Vinaigrette

Pimento Cheese v
Broadmoor Bakery Lavosh

Ice Tea Brined, Cast Iron Fried Chicken
Buttermilk Biscuits, Red Eye Gravy

Cornmeal Dusted Rocky Mountain Red Trout
Cajun Mayonnaise

Fried Potato Wedges DF/GF/V
1858 BBQ Sauce, Ketchup

COLORADO GAME SAUSAGES ☢️ GF/DF
A true taste of the Wild West. Enjoy Colorado game sausages including Venison, Elk, Buffalo, and pheasant, plus a few classics including German bratwurst and Polish kielbasa. Our game sausages are grilled to order and served with caramelized onions and peppers, sauerkraut, house made pickles, mustards and rolls from the Bakery.

Mustard Potato Salad v
Green Bean Casserole v

HAND MADE PASTA & RISOTTO ☁️
Our Hand Made Pasta & Risotto station provides an authentic taste of Italian regional scratch cooking. Enjoy perfectly simmered marinara, made to order pastas and risotto in small plate format, allowing you to sample a wide range of Italian flavors.

Caesar Salad Bar
Romaine Lettuce, Parmesan
Garlic Croutons, Creamy Dressing

Gnocchetti Primavera v
Broadmoor Farms Vegetables, Parmesan
Garlic Cream Sauce

Pesto Tortellini v
Asparagus Tips, Spinach, Tomato, Black Olives

Campanelle all’Arrabbiata DF/V
Marinara, Chili Pepper, Garlic, Tomato

Risotto ai Funghi GF/V
Wild Mushrooms, Parmigiano Reggiano

SICILIAN DEEP DISH FOCACCIA PIZZAS

Italian Garden Salad VEGAN
Romaine, Black Olives, Cherry Tomato
Pepperoncini Peppers, Red Onion
Garlic Croutons, Red Wine Vinaigrette

Margherita v
Fresh Mozzarella, Tomatoes & Basil

Sausage & Peppers
House Made Italian Sausage, Caramelized Onions, Roasted Red Peppers, Mozzarella
Red Sauce, Oregano

Grilled Mediterranean Vegetables
Zucchini, Eggplant, Tomatoes, Ricotta
Red Sauce, Basil Pesto

BAR SNACKS
This fun station showcases the best of bar food classics.

Hot Wings GF
Blue Cheese, Ranch, Celery & Carrots

Warm Broadmoor Bakery Pretzel Sticks v
Whole Grain Mustard Sauce

Crispy French Fries
Slow Cooked Beef Chili GF/DF
Shredded Cheddar Cheese

Parmesan Green Chili Popcorn GF

Crispy Fried Chicken Sliders
Sweet Thai Chili Sauce, House Made Pickles
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

THE CARIBBEAN GRILL

A unique food station focused on island flavors.

Wood Grilled, Hand Carved

Jerk Chicken GF/DF
Spicy Jerk BBQ Sauce

Rock Shrimp GF/DF/CN
Sweet Potatoes, Chickpeas and Coconut Curry Sauce

Slow Cooked Rice & Beans GF/VEGAN

Crispy Plantains GF/DF/VEGAN
Pineapple Jalapeño Relish

SPANISH PAELLA STATION GF/DF

A taste of Valencia at The Broadmoor. Enjoy Spain’s national dish cooked in front of your guests. Traditional Valencian Paella, Roasted Chicken, Shrimp, Smoked Chorizo, Squid, Mussels, Tomato Soffrito, Bomba Rice and Saffron.

SOUTHERN STATION

Corner Post Ranch Whole Suckling Pig
Wood Smoked, Pulled & Tossed with Mustard BBQ Sauce, Served with Tomato Chow Chow, Buttermilk Biscuits Pickles & Shaved Red Onions
Warm Cheddar, Scallion & Bacon Spoon Bread

SUSHI STATION GF/DF

Additional $30 Per Person

MAKI | ROLLED SUSHI

Spicy Tuna Maki
Hawaiian Premium Tuna, Tobiko Sesame, Sriracha Mayo

California Roll
Crab, Cucumber, Avocado

Futo Maki
Crab, Egg, Cucumber Sesame Spinach, Gobo Root Pickled Radish

NIGIRI | HAND PRESSED SUSHI GF/DF

Ahi Tuna
Premium #1+ Graded Day Boat Ahi Tuna

Sterling Salmon
Highest Quality, Most Sustainable Farm Raised Salmon from Glacier Waters, Vancouver Island, BC

Japanese Hamachi
Yellowtail Amberjack from the NW Pacific Ocean

Accompanied by
Wasabi, Ginger, Soy Sauce GF and Sriracha Sauces

Fresh Wasabi Root
Fresh Wasabi Root, Grown in Pristine Coastal Mountain Stream Water and Harvested to Order from the Oregon Coast

THE RAMEN SHOP

In Japan, ramen is much more than a tasty bowl of noodles – it borders on an obsession. We think our ramen is perfection in a bowl: a rich broth labored over for hours; fresh, springy house made noodles; tender braised Corner Post Ranch pork shoulder and creamy soft-boiled eggs. Enjoy this new American obsession focused on flavor and our culinary handiwork.

Pork Ramen DF
House Noodles, Slow Cooked Corner Post Pork Shoulder, Soft Egg

Mushroom Ramen
House Noodles, Wild Mushrooms, Baby Bok Choy, Jalapeño Oil

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

TOKYO CULT CLASSIC 🍣
Move over sushi, it’s time for gyoza, chicken katsu and yakisoba. Enjoy Japanese comfort food and explore the range of exciting, satisfying flavors of Japan.

**Vegetable Gyoza DF**
Chili Scallion Soy Sauce

**Crispy Corner Post Ranch Pork Belly Steamed Buns DF**
Hoisin, Pickled Cucumber & Radish Baby Bok Choy, Jalapeño Oil

**Chicken Katsu Bowls DF**
Panko Fried Chicken, Seasoned Sushi Rice Shredded Napa Cabbage, Ginger and Traditional Sauce

**Yakisoba DF/V**
Made to Order Stir Fried Noodles Carrots, Scallions, Onions, Cabbage Ginger Okonomiyaki Sauce

POKÉ BOWL STATION
With such a wide variety of ingredients you may be feeling a bit intimidated when deciding which go best together? Luckily, we love any excuse to eat Pokè, and have spent hours creating what we believe to be the best combination of ingredients around. We source day boat seafood from Honolulu Fish Company and pair them with the freshest local produce available to create our wide array of Pokè bowl toppings.

**Our Signature Poké Bowls**

**Ahi Tuna**
Tropical Fruit Salsa, Cucumber Noodles Carrot Seaweed Salad, Macadamia Nuts White Sushi Rice

**Ginger Scented Shredded Chicken**
Pineapple, Cucumber, Carrot, Napa Cabbage Toasted Almonds, Quinoa Brown Rice

**Chilled Prawns**
Cucumber, Edamame, Pickled Ginger, Avocado Crunchy Noodles, Chilled Rice Noodles

Gluten Free Tamari Shoyu Sauce
Creamy Togarashi Dressing
Miso Tahini Dressing, Creamy Wasabi Dressing Soy/Pineapple/Chile Sauce Wasabi & Pickled Ginger

FROM THE WOK 🍜 DF
Our take on Chinese stir fry classics!

This station allows our guests to enjoy the flavors of freshly prepared, Chinese inspired Stir Fry and Chow Mein Noodles featuring a wide array of farm vegetables. Our chefs will stir fry our signature recipes throughout your event, ensuring exceptionally hot and fresh dishes and enjoyable live action cooking.

**Teriyaki Chicken**
Bean Sprouts, Pole Beans, Edamame Minced Garlic Scallions, Eggs

**Thai Chili Rock Shrimp**
Snap Peas, Green Peas Shredded Carrots, Ginger, Onion

**Hoisin Glazed Tofu**
Napa Cabbage, Julienne Bok Choy Shiitake Mushrooms, Julienne Carrots Garlic, Ginger

Accompanied By:
Chow Mein, Brown Rice, White Rice
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

THE MALT SHOP
A Classic 1950s malt shop station with made to order malts using house churned ice cream of your choice. Vanilla, chocolate, caramel & strawberry ice creams are presented alongside classic toppings including M&Ms, Oreo cookie crumbs, chocolate sauce, Heath Bar pieces CN and whipped cream.

RAISE THE BAR
ENHANCE THE STATION WITH LIBATIONS
BAILEYS, GIN, BOURBON, VODKA, RUM
$22 PER PERSON

PASTRY PANINIS
Classic hot pressed sandwiches take a ride on the sweet side! Choose from the following signature sweet paninis, pressed to order. All sandwiches are served with toppings including vanilla whipped cream, chocolate sauce & crème anglaise.

Brioche CN
Nutella and Raspberry Marmalade

Cranberry Walnut Bread CN
Vanilla Pastry Cream and Orange Marmalade

Caribbean Spice Bread
Cream Cheese Spread and Pineapple Jam

COLORADO DESSERT STATION
Stationary Dessert Display Focusing on Colorful Colorado Produce.

Palisade Peach Tarts CN
Oat Streusel, Stranahans Bourbon Whipped Cream

Chocolate Stout Cake CN
Red Leg Devil Dog Stout Beer, Candied Colorado Walnuts

Eagles Nest Ranch Caramelized Honey Verrine GF/CN
Pistachio and Apricot Compote, Black Pepper Chantilly

Broadmoor Farms Mint and Grapefruit Verrine GF
Agave Yogurt

OUTDOOR S’MORES STATION
Create your own grown-up S’mores.

Brown Butter Graham Cracker, Salted Chocolate Cookies
Smoked Cashew Cookies

40% Cocoa Chocolate Bars, 64% Cocoa Chocolate Bars
72% Cocoa Chocolate Bars

Grand Marnier Marshmallows, Bourbon Marshmallows
Piña Colada Marshmallows

FIREPITS $250/EACH
If indoors, s’mores will be pre-roasted, composed, and tray passed.

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

A Taste of The Broadmoor

SELECT FIVE FOOD STATIONS FOR $175 • ADD AN ADDITIONAL RESTAURANT STATION FOR $32 EACH

LA TAVERNE
La Tavern Caesar
Parmesano Reggiano, Croutons, White Anchovies

Roasted Prime Rib of Beef GF/DF
Natural Jus, Horseradish Black Pepper Cream
Parker House Rolls

Loaded Baked Potato Bar GF
Bacon, Cheddar Cheese, Scallions
Sour Cream, Butter

Corn Pudding & Southern Spoon Bread

Pie of the Day CN

RISTORANTE DEL LAGO
Caprese Salad GF/V
Fresh Mozzarella, Vine Ripe Tomatoes
Basil, Aged Balsamic Vinaigrette

Pollo Arrosto GF/DF
Fire Roasted Potato, Salsa Verde

Roasted Cauliflower & Carrot GF/VEGAN
Honey and Mint

Cannoli di Sicilia

THE GOLDEN BEE
Warm Pretzel Sticks
Smoked Chorizo & Pepper Jack Fondue

Cheddar Ale Soup v
Oregon Tillamook Cheddar, Bristol Beehive Ale
Rye Croutons

Fish & Chips
Beer Battered Cod, French Fries, Tartar Sauce

Bakewell Tart CN
Crème Fraîche

NATURAL EPICUREAN
Front Range Gazpacho GF/DF/VEGAN
Tomato, Cucumber, Red Radishes, Lemon, Mint

Greek Salad GF/V
Bibb Lettuce, Plum Tomatoes, Cucumbers
Lemons, Shallots, Pepperoncini, Olives
Feta Cheese, Greek Vinaigrette

Teriyaki Atlantic Salmon Brown Rice Bowl GF/DF
Green Asian Vegetables, Sesame, Ginger

Coconut Rice Pudding GF
Mango Sauce, Lime Chantilly

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PF.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

A Taste of The Broadmoor CONT.

SUMMIT
Charcuterie and Cheese Plates
House Pickled Vegetables
Whole Grain Mustard, Baguettes

Maine Lobster Mac & Cheese
Roasted Mushrooms, Colorado Goat Cheese

Slow Roasted Colorado
Leg of Lamb Carving Station GF/DF
Whole Grain Mustard & Red Wine Lamb Jus

Rosemary Focaccia Rolls

Lemon Creme Brulee
Brown Sugar Cookies, Fresh Berries

RESTAURANT 1858
Creole Spiced Deviled Eggs GF/DF/V

Roasted Tomato Tortilla Soup GF/VEGAN
Cilantro, Avocado and Lime

Grilled Berkshire Pork Loin
Brussel Sprouts
Hickory Smoked Bacon & Onion Gravy

Palisade Peach Cobbler CN

THE GRILLE
New England Clam Chowder
Smoked Bacon, Potatoes, Garlic Croutons

The Broadmoor
Signature Pepper Steak Flambé
Medallions of Filet Mignon
Our Green Peppercorn & Chutney Sauce

Potato Purée GF

Glazed Asparagus VEGAN

Mousse au Chocolate GF
Compote of Raspberries

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT. 
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

Ristorante del Lago • Regional Italian Cooking
Enjoy the authentic flavors of Italy with this collection of food stations showcasing the finest imported cured meats and cheeses from Italy alongside our handmade pastas and roasted meats.

ANTIPASTI
Red & Green Romaine
Shaved Parmesan Cheese
Focaccia Croutons, Caesar Dressing

Tuscan Kale VEGAN
Garlic, Cannellini Beans, Bread Crumbs

Artichoke and Faro Salad DF/VEGAN
Faro Tossed with Pesto
Marinated Artichoke, Roasted Pepper
Grilled Radicchio

Tuscan Bean Soup GF
Slow Cooked White Beans, Smoked Pork Carrot, Kale

PASTA
Gnocchetti Primavera v
Broadmoor Farms Vegetables, Pesto

Buckwheat Parmesan Polenta GF/V
Stewed Tomato Sauce

Canestri Bolognese DF
Eagles Nest Ranch Meat Sauce
Country Noodle

SECUNDI
Brasato di Manzo GF/DF
Braised Beef Short Rib in Barolo Wine
Borlotti Beans, Gremolata

Parmesan Crusted
Colorado Chicken Breast
Roasted Rosemary Potatoes, Chicken Jus

Lemon Roasted Salmon
alla Genovese GF/DF/CN
Tomato, Pine Nut, Potato, Black Olives

House Made Italian Sausage GF/DF
Braised Charred Swiss Chard

IL DOLCI
Torta de la Nona CN
Baked Custard Tart with Apples and Pine Nuts

Ricotta e Arancia Cheesecake

Vetro do Mascarpone e Fragola GF
Strawberry & Mascarpone Verrine

Tiramisu

$175 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

Welcome to Colorful Colorado
Our signature buffet and our greatest tribute to the Rocky Mountains and Colorado Cuisine. This menu features the best of the region, Colorado Black Angus Beef, Rocky Mountain Red Trout, Colorado Raised Natural Chickens and Wood Smoked Pork Shoulder.

COLORADO CHILI BAR
Eagles Nest Ranch Wagyu Beef Chili GF/DF
Vegetarian White Bean & Tomatillo Chili GF/DF
Shredded Cheddar Cheese, Pepper Jack Cheese
Diced Onions, Sour Cream, Chives, Oyster Crackers, Corn Tortilla Strips, Pickled Jalapeños
Avocado Aioli, Cholula Hot Sauce

CHEYENNE SALAD BAR
Traditional salad bar classics, presented in a ‘build your own’ arrangement

Baby Field Greens CN
Romaine Hearts, Baby Spinach, Tomatoes
Grilled Chicken Breast, Farm Eggs
Avocado, Maytag Blue Cheese, Crispy Bacon
Haystack Mountain Goat Cheese
Button Mushrooms, Spiced Pecans
Buttermilk Ranch, Broadmoor Vinaigrette

Stone Ground Mustard Potato Salad
Hard Boiled Egg, Celery
Creamy Mustard Dressing

Marinated Heirloom Tomato Salad GF/VEGAN
Grilled Olate Sweet Corn, Pueblo Green Chiles
Red Onion, Herbs, Tomato Vinaigrette

FROM THE WOOD GRILL & SMOKER
Grilled Black Angus Beef
Ribeye Cowboy Steaks
Hand Carved, Natural Jus, Horseradish
Black Pepper Cream, Parker House Rolls

1858 BBQ Spice Rubbed
Colorado Raised Natural ½ Chickens
BBQ Sauce GF/DF

Wood Smoked
Slow Cooked Pork Shoulder GF/DF
Fire Roasted Chilies, Roasted Garlic
Pineapple Cole Slaw, Pretzel Rolls

Grilled Jumbo Prawns GF/DF
Salsa Verde, Limes

SIDES
Buttered Green Beans GF/V
Smoked Bacon, Oven Dried Cherry Tomatoes

Oven Roasted Broccolini GF/VEGAN
Tri Color Carrots, Calabrian Chilies and Roasted Garlic

Colorado Potato Casserole V
Creamy Potatoes, Pueblo Green Chile
Sharp Cheddar, Bread Crumbs
Buttermilk Biscuits
Jalapeno Cheddar Cornbread

SWEETS
Berry Shortcake Bar
Colorado Peach and Almond Parfait CN
Rocky Mountain Apple Cobbler CN
Bourbon Pecan Chocolate Cake CN

$175 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

The 1918 Spencer Penrose Dinner Buffet
Our Classic Resort Dinner Buffet provides you with a dining experience steeped in the 100 year history of the hotel and classical cooking traditions of our storied past.

RAW BAR CLASSICS GF/DF
East & West Coast Oysters
Black Pepper & Red Wine Mignonette
Horseradish, Lemon & Tabasco

Jumbo Black Tiger Prawns
Traditional Cocktail Sauce, Limes, Lemons

SOUPS AND SALADS
New England Clam Chowder
Oyster Crackers & Hot Sauce

Creole Spiced Deviled Eggs GF/DF/V
Mustard Dressing

Roasted Ruby Red Beets
Baby Arugula, Colorado Goat Cheese
Pistachio Vinaigrette

Philips Salad
Belgian Endive, Roma Tomatoes
Garlic Croutons, Dijon Parmesan Dressing

Marinated Broadmoor Farms
Heirloom Tomatoes GF/V
Pickled Onion, Cucumber, Buttermilk Dressing

FROM THE GRILL & STOVE
Hand Carved, Roasted Beef Tenderloin GF
Natural Jus, Horseradish Black Pepper Cream
Parker House Rolls

Slow Roasted Colorado Lamb Chops GF
Whole Grain Mustard & Red Wine Lamb Jus
Rosemary Focaccia Rolls

Herb Roasted Atlantic Salmon Fillet GF
Our Tartare Sauce, Fried Capers, Lemons

Fusilli Primavera V
Broadmoor Farms Vegetables, Parmesan
Garlic Cream Sauce

 Twice Baked Idaho Russet Potatoes GF
Smoked Bacon, Sour Cream, Butter, Green Onions

Creamed Spinach GF/V
Garlic, Nutmeg

Jumbo Asparagus GF/VEGAN
Balsamic Glazed Cipollini Onions

Chef Attended Station

SWEETS
Key Lime Pie
Banana Pudding Parfaits
Bread & Butter Pudding

$175 PER PERSON

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SERVED PLATED DINNER

Served at your table with per person pricing. All entrees include a choice of appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a three course menu.

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SOUP</th>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHILLED &amp; WARM</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prosciutto di Parma &amp; Melon GF</td>
<td>Warm Dungeness Crab Bisque GF</td>
<td>Broadmoor Farms Greens GF/CN/V</td>
</tr>
<tr>
<td>Herb Mascarpone, Organic Baby Greens and Lemon Vinaigrette</td>
<td>Warm Dungeness Crab, Cilantro Tomato, Red Curry, Coconut Milk Kaffir Lime &amp; Ginger</td>
<td>Poached Pear, Candied Walnuts Humboldt Fog Cheese, Port Wine Vinaigrette</td>
</tr>
<tr>
<td>Ahi Tuna Tartare GF/DF</td>
<td>Roasted Cauliflower Soup V</td>
<td>Heirloom Tomato Caprese v</td>
</tr>
<tr>
<td>American Paddlefish Caviar, Avocado Yuzu Cream, Nori-Sesame Dressing</td>
<td>Crispy Cauliflower, Capers Preserved Lemon, Brioche Croutons</td>
<td>Fresh Mozzarela, Basil, Rosemary Grissini Olivewood Balsamic, Extra Virgin Olive Oil</td>
</tr>
<tr>
<td>ADD $15 PER PERSON</td>
<td>Butternut Squash Bisque GF/V</td>
<td>Arkansas Valley</td>
</tr>
<tr>
<td>Bittered Heirloom Tomato Tartine v</td>
<td>Cranberry Coulis, Toasted Pumpkin Seeds</td>
<td>Roasted Heirloom Beets GF/CN/V</td>
</tr>
<tr>
<td>Marinated Artichoke, Fruition Farms Ricotta Speckled Radicchio, Baby Kale Country Bread</td>
<td></td>
<td>Haystack Mountain Colorado Goat Cheese Candied Walnuts, Arugula, Balsamic Dressing</td>
</tr>
<tr>
<td>The Broadmoor Chilled Shrimp &amp; Crab Cocktail DF/GF</td>
<td>Roasted Mushroom Bisque v</td>
<td>Little Gem Lettuce GF</td>
</tr>
<tr>
<td>Poached Jumbo Prawns, Dungeness Crab Cocktail, Cocktail Sauce, Tomato Brandy Mayonnaise, Frisse, Potato Gauftrette</td>
<td>Colorado Wild Mushrooms Sage, Brioche Croutons</td>
<td>Smoked Bacon, Local First Snow Goat Cheese Toybox Tomatoes, Broadmoor Dressing</td>
</tr>
<tr>
<td>ADD $9 PER PERSON</td>
<td>Minestrone Soup v</td>
<td>Broadmoor Caesar</td>
</tr>
<tr>
<td>Wild Mushroom Risotto GF/V</td>
<td>Rich Tomato Broth Broadmoor Farms Vegetables White Beans, Gnocchetti</td>
<td>Romaine Hearts, Oven Dried Tomatoes Shaved Parmesan, Croutons, Caesar Dressing</td>
</tr>
<tr>
<td>Wild Mushrooms, Parmigiano Reggiano Broth Aged Carnaroli Rice</td>
<td></td>
<td>Mediterranean Salad GF/VEGAN</td>
</tr>
<tr>
<td>Low Country Shrimp &amp; Grits GF</td>
<td></td>
<td>Lettuce Bouquet, Sliced Heirloom Tomatoes Marinated Artichokes, Mixed Marinated Olives Tomato Oregano Vinaigrette</td>
</tr>
<tr>
<td>ADD $9 PER PERSON</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GF/ Gluten Free • DF/ Dairy Free • CN/ Contains Nuts • V/ Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.
**Served Plated Dinner**

Served at your table with per person pricing. All entrees include a choice of appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a three course menu.

**Entreés**
MEATS, GAME, POULTRY & SEAFOOD

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Beef Tenderloin</td>
<td>Maitre d’Hotel Butter GF</td>
<td>$144</td>
</tr>
<tr>
<td></td>
<td>Creamy Buttermilk Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Jumbo Asparagus, Red Onion Marmalade</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Oven Dried Tomato, Bordelaise</td>
<td></td>
</tr>
<tr>
<td>Roasted Colorado Rack of Lamb</td>
<td>Horseradish Butter GF</td>
<td>$149</td>
</tr>
<tr>
<td></td>
<td>Wild Mushroom Ragout, Oven Roasted Broccolini</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Yukon Potato &amp; Gruyere Casserole, Lamb Jus</td>
<td></td>
</tr>
<tr>
<td>Red Wine Braised Beef Short Rib</td>
<td>Apple Chutney GF</td>
<td>$136</td>
</tr>
<tr>
<td></td>
<td>Creamy Anson Mills Yellow Corn Grits</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wild Mushroom Fricassee</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Green Beans, Apple Bordelaise</td>
<td></td>
</tr>
<tr>
<td>Black Forest Berkshire Pork Chop</td>
<td>Smoked Pepper &amp; Tasso Butter GF</td>
<td>$142</td>
</tr>
<tr>
<td></td>
<td>Low Country Vegetable Gumbo</td>
<td></td>
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<tr>
<td></td>
<td>Potato Cake</td>
<td></td>
</tr>
<tr>
<td>Smoked Bacon Wrapped Venison Loin</td>
<td></td>
<td>$151</td>
</tr>
<tr>
<td></td>
<td>Potato Gnocchi, Caramelized Butternut Squash</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Broccoflower, Sage, Toasted Pine Nuts</td>
<td></td>
</tr>
<tr>
<td>Parmesan, Herb &amp; Garlic</td>
<td>Colorado Chicken Breast GF</td>
<td>$120</td>
</tr>
<tr>
<td></td>
<td>Roasted Garden Vegetable Ratatouille</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Polenta Cake</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom &amp; Rosemary Stuffed</td>
<td>Colorado Chicken Breast GF</td>
<td>$128</td>
</tr>
<tr>
<td></td>
<td>Ragout of Wild Mushrooms, Cipollini Onions</td>
<td></td>
</tr>
<tr>
<td></td>
<td>&amp; Fingerling Potatoes, Wilted Spinach &amp; White Wine Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Rocky Mountain Red Trout Oscar</td>
<td></td>
<td>$122</td>
</tr>
<tr>
<td></td>
<td>Maryland Crab Cake, Jumbo Asparagus</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Roasted Fingerling Potatoes, Tomato Confit</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Béarnaise Sauce</td>
<td></td>
</tr>
<tr>
<td>White Wine Marinated</td>
<td>Roasted Atlantic Salmon</td>
<td>$124</td>
</tr>
<tr>
<td>Maitre d’Hotel Butter GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Green Bean Bundle, Potato Cake</td>
<td></td>
</tr>
<tr>
<td></td>
<td>White Wine Brown Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Atlantic Salmon, Fennel Glaze GF</td>
<td></td>
<td>$126</td>
</tr>
<tr>
<td></td>
<td>Mashed Sweet Potatoes,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wilted Baby Kale Greens</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fennel &amp; Apple Chutney, Pernod Sauce</td>
<td></td>
</tr>
<tr>
<td>Day Boat Halibut, Citrus Glaze GF</td>
<td>Spanish Paella, Rock Shrimp, Mussels</td>
<td>$150</td>
</tr>
<tr>
<td></td>
<td>Roasted Garlic, Tomatoes &amp; Piquillo Peppers</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Green Bean Bundle</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Colorado</td>
<td>Farm Raised Striped Bass GF/DF</td>
<td>$132</td>
</tr>
<tr>
<td></td>
<td>Coconut Steamed Jasmine Rice</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ginger Scented Baby Bok Choy &amp; Carrots</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mango-Roasted Jalapeno Relish</td>
<td></td>
</tr>
<tr>
<td>Olive Oil Roasted Georges Bank</td>
<td>Day Boat Swordfish GF/DF</td>
<td>$138</td>
</tr>
<tr>
<td></td>
<td>Slow Cooked White Beans, Cherry Tomatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pickled Red Onions, Bacon, Olive Oil White Wine Broth</td>
<td></td>
</tr>
</tbody>
</table>

**CONTINUED ON NEXT PAGE**

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

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**Dual Plates**

- **Grilled Beef Tenderloin + White Wine Marinated, Roasted Atlantic Salmon GF**  
  Wild Mushroom Risotto Cake, Sautéed Colorado Mushrooms, Jumbo Asparagus, Red Onion Marmalade, Peppercorn Jus  
  $150

- **Grilled Beef Tenderloin + Garlic Poached Jumbo Prawns**  
  Sweet Potato Cake, Wilted Greens, Broccolini  
  Apple Chutney, Cider Scented Beef Jus  
  $155

- **Grilled Beef Tenderloin + Maryland Crab Cake**  
  Ancho Lime Butter, Grilled Corn & Cotija Creamy Grits  
  Grilled Baby Zucchini, Smoked Tomato Beef Jus  
  $157

- **Garlic Butter Poached Jumbo Prawns + Day Boat Halibut, Lemon Butter GF**  
  Slow Cooked White Beans  
  Braised Baby Greens, Lemon, Garlic, Olive Oil  
  $160

- **Red Wine Braised Beef Short Rib + Garlic Butter Poached Jumbo Prawns GF**  
  Creamy Anson Mills Yellow Corn Grits  
  Glazed Tri Color Carrots, Toasted Pecans  
  Red Wine Beef Jus  
  $142

- **Roasted Colorado Rack of Lamb + Rocky Mountain Red Trout GF**  
  Horseradish Butter  
  Yukon Potato, Onion & Tomato Casserole  
  Oven Roasted Broccolini, Lamb Jus  
  $158

- **Potato Gnocchi**  
  Oven Dried Tomatoes, Baby Zucchini  
  Italian Black Olives, Basil, Garlic, Tomato Sauce  
  $147

- **Risotto con Finocchio V**  
  Caramelized Fennel, Ricotta  
  $154

- **Garden Vegetable Ratatouille**  
  Basil Pesto, Olive Oil, Warm Couscous  
  $165

- **Canestri Primavera DF**  
  Country Noodle, English Peas, Sugar Snap Peas  
  Asparagus, Fava Beans Pesto  
  $160

- **Thai Vegetable Fried Rice GF/DF**  
  Tofu, Egg, Ginger, Garlic, Crispy Shallot, Napa Cabbage Garnished with Sliced Cucumber  
  Tomato, Lime, Cilantro & Scallions  
  $155

- **Buddha Bowl GF/VEGAN**  
  Tofu, Brown Rice, Chickpeas, Lentils, Quinoa  
  Grilled Mushroom, Edamame, Sweet Potato  
  Steamed Cabbage & Vegetables  
  $145

- **Vegetable Tamales**  
  Tomato Sauce, Guacamole, Cilantro Crema  
  Roasted Garden Vegetables  
  $150

- **Slow Cooked Chickpea Stew GF/VEGAN**  
  Tomatoes, Zucchini, Cauliflower  
  Cilantro, Toasted Barley Pilaf  
  $155

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**VEGAN, VEGETARIAN & PASTA OPTIONS**

- **Penne Pomodoro DF**  
  Classic Tomato Sauce  
  $135

- **Risotto ai Funghi GF**  
  Wild Mushrooms, Parmigiano Reggiano  
  $140

- **Potato Gnocchi**  
  Oven Dried Tomatoes, Baby Zucchini  
  Italian Black Olives, Basil, Garlic, Tomato Sauce  
  $147

- **Risotto con Finocchio V**  
  Caramelized Fennel, Ricotta  
  $154

- **Garden Vegetable Ratatouille**  
  Basil Pesto, Olive Oil, Warm Couscous  
  $165

- **Canestri Primavera DF**  
  Country Noodle, English Peas, Sugar Snap Peas  
  Asparagus, Fava Beans Pesto  
  $160

- **Thai Vegetable Fried Rice GF/DF**  
  Tofu, Egg, Ginger, Garlic, Crispy Shallot, Napa Cabbage Garnished with Sliced Cucumber  
  Tomato, Lime, Cilantro & Scallions  
  $155

- **Buddha Bowl GF/VEGAN**  
  Tofu, Brown Rice, Chickpeas, Lentils, Quinoa  
  Grilled Mushroom, Edamame, Sweet Potato  
  Steamed Cabbage & Vegetables  
  $145

- **Vegetable Tamales**  
  Tomato Sauce, Guacamole, Cilantro Crema  
  Roasted Garden Vegetables  
  $150

- **Slow Cooked Chickpea Stew GF/VEGAN**  
  Tomatoes, Zucchini, Cauliflower  
  Cilantro, Toasted Barley Pilaf  
  $155

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**PLATED DESSERTS**

- **Palet d’Or CN/GF**  
  62% Cocoa Chocolate Mousse  
  Flourless Chocolate Cake, Hazelnut Crunch  
  Salted Caramel Chantilly  
  Rum Whipped Cream  
  $105

- **Raspberry Cheesecake Parfait**  
  Whipped Cream Cheese Mousse, Raspberry Gelee, Chambord Soaked Lemon Cake  
  $115

- **Dark Chocolate Royal**  
  Brownie Biscuit, 64% Cocoa Chocolate Mousse  
  Passion Fruit Curd, Mango Coulis  
  $120

- **Baba au Rum**  
  Enriched Brioche soaked with an aromatic Rum Syrup, Vanilla Custard, Blackberry Compote  
  $110

- **Carrot Cake CN**  
  Cream Cheese Mousseline  
  Spiced Pineapple Compote  
  $110

- **Warm Sticky Toffee Pudding (For 200 people or less)**  
  Drambuie Whipped Cream, Toffee Sauce  
  $120

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**EVENING ENHANCEMENT**

**AMUSE BOUCHE**
Enjoy a small bite to awaken your senses and start your plated dinner. Our Amuse Bouche is planned with the season and is a reflection of the freshest ingredients available from the garden, pasture and ocean. Our chefs will help you plan an Amuse Bouche that is perfect for the occasion.

$8 PER PERSON

**INTERMEZZO COURSE**
Raspberry Port Sorbet **GF**

Peach & Chardonnay Sorbet **GF**

Blood Orange Sorbet **GF**

Blackberry Cassis Sorbet **GF**

Grapefruit Mint Sorbet **GF**

$5 PER PERSON

**CHEESE COURSE**
Perfectly Curated & Matured Cheeses from Colorado
House Made Fig Marmalade, Dried Apricots
Toasted Cashews, Fresh Grapes, Toasted Baguette

$16 PER PERSON

**RAISE THE BAR ENHANCEMENTS**

**ADD A RICH AND SWEET PORT TO COMPLEMENT THE CHEESE COURSE**

$14 PER DRINK

**PETIT FOURS** **CN**
Pate de Fruit, Chocolate Cocoa Nib Tablets, Mini Madeleines
Salted Caramels, Chocolate Truffles

$12 PER PERSON

**DESSERT & COFFEE TABLE**

Parisian Macarons **GF/CN**, Strawberry Tiramisu
Blueberry Lemon Tarts, Salted Caramel
Pecan Profiteroles **CN**, Assorted Nut Pralines **CN** & Chocolates

MAY BE SUBSTITUTED FOR A DESSERT COURSE FOR AN ADDITIONAL $12 PER PERSON

UPGRADE TO A TRIO FOR $18 PER PERSON

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Chef Attended Station

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COLORADO BEVERAGE STATIONS

Each station will feature the beverages and an attendant to describe them. A $500 set up/service charge will be applied for each station.

BEER TASTING STATION
Products will be billed on consumption at a rate of $8.50 per beer.

Seven Falls Prospector’s Pick Kolsch, Red Leg Brewery
This is a prime example of how a Kolsch should taste. Clean, crisp, easy drinking with a slightly dry finish. (5.3% ABV)

Mama’s Lil Yella Pils, Oskar Blues Brewery
Mama’s Lil Yella Pils is an uncompromising, handcrafted version of the great Pilsner beers of Bavaria and Bohemia. Unlike mass-market pilsners diluted with corn and rice, Mama’s is built on pilsner and honey malt, then hopped with Saaz and Aramis hops. (4.7% ABV)

Compass IPA, Bristol Brewery
This India Pale Ale brings together copious amounts of Columbus, Chinook, and Cascade hops in a tasty combination that lingers through the finish and beyond. (6.9% ABV)

Beehive Honey Wheat, Bristol Brewery
Sunshine in a glass. This American Wheat uses less two-row and more Munich malt for depth, and softens the edges with the lightness of wheat. Local Black Forest honey adds character without sweetness. (4.4% ABV)

90 Shilling Ale, Odell Brewery
A medium-bodied amber ale with a distinct burnished copper color and a deeply pleasant aroma. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality beers were taxed 90 Shillings. We think you will find this original ale brilliantly refreshing and worth every shilling. (5.3% ABV)

LIQUOR TASTING STATION
Products will be billed on consumption at $12 per 1 ounce tasting pour.

Breckenridge Bourbon
Deep honey-amber hue with warm, pronounced aromas of under-ripe banana and brown sugar, with spicy notes of white pepper and toasted sesame. Light body with warm texture and long sweet oak, vanilla finish with a touch of bitterness to balance.

Leopold Bros. Rocky Mountain Blackberry Liquor
Using blackberries from the northwestern region of the Rocky Mountains, Leopold Bros. creates a rich and complex liqueur that can be enjoyed in cocktails and cooking.

291 Colorado Bourbon Whiskey
291 Colorado Bourbon is a one year, barrel-aged whiskey distilled in a copper pot still. Finished with charred, Colorado aspen staves.

291 American Whiskey
Pre-prohibition style whiskey distilled in a copper pot still. Short-aged in a toasted American white oak barrel for five months. Short aging brings fruit forward, while the copper still provides a fresh leather cut finish.

Axe and the Oak Colorado Mountain Bourbon Whiskey
Axe and the Oak Distillery’s flagship spirit. This bourbon whiskey is created with a beautiful blend of local, malted grains, then aged in American White Oak barrels. The result features vanilla and butterscotch on the nose, with subtle pepper notes and a lingering, caramel finish.
**B A R S**

For each Bar (Cash or Hosted) there will be a Bar/Cashier Set-Up Fee of $150 for the first 2-hour period. After the initial 2-hour period, there will be a $50 per hour charge for each Bartender and each Cashier. There is a minimum of two hours for each. Bartenders and Cashiers are staffed at a ratio of 1 each per 100 guests.

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**Classic • $12/DRINK**
- Buffalo Trace Bourbon
- Jack Daniels Whiskey
- Dewar’s Scotch
- Ole Overholt Rye
- Beefeater Gin
- Stoli Vodka
- Seagram's 7 Canadian Whiskey
- Bacardi Superior Rum
- 1800 Silver Tequila

**Premium • $15/DRINK**
- Knob Creek Bourbon
- Chivas Regal Scotch
- Glenlivet 12-year Single Malt Scotch
- Tanqueray 10 Gin
- Ketel One Vodka
- Crown Royal Whiskey
- Mt. Gay Rum
- Herradura Tequila

**Domestic Beers • $7.50/DRINK**
- Samuel Adams
- Coors Light

**Imported Beers • $8.50/DRINK**
- Corona
- Stella Artois
- Clausthaler

**Microbrew Beers • $8.50/DRINK**
- Bristol Compass IPA
- New Belgium Fat Tire Amber Ale
- Seven Falls Prospector’s Pick Kolsch

**Wine Cellar Selections • $54/BOTTLE**
- Chateau Souverain Cabernet Sauvignon
- Banfi “Le Rime” Pinot Grigio
- Kenwood Russian River Pinot Noir
- Chateau Souverain Chardonnay

**After Dinner Cognac and Cordial Selections • $14/DRINK**
- Amaretto Di Saronno
- Bailey’s Irish Cream
- Sambuca Romano
- Kahlua
- Courvoisier VS

**Spencer’s Martini Club**
A selection of Classic Martinis featuring Belvedere Classic and flavored Vodkas

**Cigar Selections From the Humidor**
**CIGARS RANGE IN PRICE FROM $16-$30/CIGAR**
A great selection of vintage cigars are available upon request from the Humidor of The Hotel Bar. Please give your Conference or Catering Manager 10 days or more notice to accommodate your cigar needs.

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**Refreshments**
- Assorted Soft Drinks to Include Diet
  $5.50 EACH
- Sparkling Mineral Waters
  $5.50 EACH
- Assorted Fruit Juices
  $5.50 EACH
- Energy Drinks
  $6.50 EACH

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Chef Attended Station

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SPECIALTY COCKTAILS

Specialty Cocktails $17/per drink | Maximum of two specialty cocktails per event | Traditional bartender fees apply

**French Daiquiri**
Rum, French pineapple liqueur, fresh squeezed lime juice. Shaken and served in a champagne coupe. Garnished with a lime wheel.

**The Spencer**
Tito’s Vodka, basil muddled with honey simple syrup, and lemon juice. Finished with ginger beer, lemonade and ginger ale. Garnished with a lemon wedge and basil leaf.

**One Vine Margarita**
1800 Silver Tequila, Grand Marnier, Pinot Noir, fresh-squeezed lime juice, and agave syrup.

**Centennial Mule**
Ketel One Vodka, Ginger Beer, and Amaretto Disaronno.

**Colorado Manhattan**
Breckenridge Bourbon, Breckenridge Bitters, and Blackberry Puree.

**Peach Smash**
Peach Bourbon, mint muddled with simple syrup, and fresh squeezed lemon juice. Served in a highball glass and garnished with a mint sprig.

**Saint 75**
Gin, St. Germaine, simple syrup, fresh squeezed lemon juice. Shaken and topped with champagne. Served in a champagne flute and garnished with a lemon twist.

**MOCKTAILS**
$10 per drink

**Blackberry Mojito**
Fresh sweetened blackberry puree, mint, and seltzer with a blackberry, mint and lime garnish.

**Naranja Sanguina**
Blood orange juice, lime, mint and seltzer

**Sparkling Cranberry**
Cranberry juice unsweet, ginger beer, an orange slice, and sugared rim.

**Ginger Ramona**
Lemonade, ginger beer, ginger ale, basil, lemon juice, and honey syrup.

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

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# WINE LIST

## BROADMOOR SELECTIONS

### Sparkling Wine
- **Bouvet Brut**, Loire Valley, France  $54
- **Le Colture, Brut, Prosecco**, Italy  $54
- **Francois Montand Brut Rose**, Jura, France  $55
- **Mumm Napa Brut Prestige**  $60
- **Schramsberg Blanc de Blanc**, California, USA  $89

### Pinot Gris/Grigio
- **Banfi, “Le Rime”**, Italy  $54
- **Maso Poli**, Italy  $56
- **MacMurray, Russian River Valley, California, USA**  $62
- **Santa Margherita, Italy**  $79

### Sauvignon Blanc
- **Brancott, Marlborough, New Zealand**  $54
- **Kim Crawford, Marlborough, New Zealand**  $57

### Reisling/Rose
- **Dr. Loosen, “L”**, Mosel, Germany  $54
- **M.Chapoutier Belleruche Rose, Cotes-Du-Rhone**, France  $56
- **Hitching Post ‘Pinks’ Rose, Central Coast Ca, USA**  $58
- **Fleur de Mer Rose, Cotes de Provence, France**  $59

### Chardonnay
- **Chateau Souverain, California, USA**  $54
- **Kendall-Jackson “Vintner’s Reserve”**, California, USA  $56
- **La Crema, Sonoma Coast, California, USA**  $58
- **Sonoma Cutrer, Russian River Valley, California, USA**  $69
- **Jordan, Russian River Valley, California, USA**  $84

### Pinot Noir
- **Kenwood, Russian River Valley, Sonoma, California, USA**  $54
- **Kendall Jackson “Vintner’s Reserve”, California, USA**  $55
- **Erath, Willamette Valley, Oregon, USA**  $59
- **Meomi, California, USA**  $62
- **La Crema, Monterey County, California, USA**  $64
- **Battle Creek, Unconditional, Willamette Valley, Oregon, USA**  $72

### Merlot & Blends
- **Raymond, “R Collection”, Napa Valley, California, USA**  $54
- **Markham, Napa Valley, California, USA**  $69

### Cabernet Sauvignon & Blends
- **Chateau Souverain, California, USA**  $54
- **Kendall Jackson, “Vintner Reserve”, California, USA**  $58
- **Louis Martini, Sonoma County, California, USA**  $62
- **Ferrari-Carano, Alexander Valley, California, USA**  $86
- **Hess, “Allomi”, Napa Valley, California, USA**  $99

### Zinfandel & Blends
- **Edmeads, Mendocino**  $58
- **The Prisoner, Napa Valley, California, USA**  $99

### Syrah & Shiraz
- **Peter Lehmann, McLaren Vale, Australia**  $54

### Malbec
- **Trapiche Broquel**  $54
- **Reunion, Mendoza, Argentina**  $57

### PREMIUM WINES

#### Sparkling Wine
- **Perrier Jouët, Grand Brut, Champagne, France**  $110
- **Veuve Clicquot, “Yellow Label”, Champagne, France**  $145
- **Moet & Chandon, “Rose Imperial”, Champagne, France**  $155

#### Sauvignon Blanc
- **Cloudy Bay, Marlborough, New Zealand**  $120

#### Chardonnay
- **Stags’ Leap Winery, Napa Valley, California, USA**  $100
- **Far Niente, Napa Valley, California, USA**  $130

#### Pinot Noir
- **J. Christopher, Dundee, Willamette Valley, Oregon, USA**  $100
- **Domaine Drouhin, Willamette Valley, Oregon, USA**  $120

#### Cabernet Sauvignon & Blends
- **Penfolds Bin 389 “Baby Grange”, Australia**  $130
- **Jordan, Alexander Valley, California, USA**  $130
- **Heitz, Napa Valley, California, USA**  $140
- **Silver Oak, Alexander Valley, California, USA**  $160

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